HENNY PENNY
Global Foodservice Solutions

Henny Penny
Pressure Fryer
Model PFG-690

SERVICE MANUAL

LIMITED WARRANTY FOR HENNY PENNY APPLIANCES

Subject to the following conditions, Henny Penny Corporation makes the following limited warranties to the original purchaser only for Henny Penny appliances and replacement parts:

NEW EQUIPMENT: Any part of a new appliance, except lamps and fuses, which proves to be defective in material or workmanship within two (2) years from date of original installation, will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within ten (10) days after installation.

REPLACEMENT PARTS: Any appliance replacement part, except lamps and fuses, which proves to be defective in material or workmanship within ninety (90) days from date of original installation will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor.

The warranty for new equipment and replacement parts covers only the repair or replacement of the defective part and does not include any labor charges for the removal and installation of any parts, travel or other expenses incidental to the repair or replacement of a part.

EXTENDED FRYPOT WARRANTY: Henny Penny will replace any frypot that fails due to manufacturing or workmanship issues for a period of up to seven (7) years from date of manufacture. This warranty shall not cover any frypot that fails due to any misuse or abuse, such as heating of the frypot without shortening.

0 TO 3 YEARS: During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for parts, labor, or freight. Henny Penny will either install a new frypot at no cost or provide a new or reconditioned replacement fryer at no cost.

3 TO 7 YEARS: During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for the frypot only. Any freight charges and labor costs to install the new frypot as well as the cost of any other parts replaced, such as insulation, thermal sensors, high limits, fittings, and hardware, will be the responsibility of the owner.

Any claim must be represented to either Henny Penny or the distributor from whom the appliance was purchased. No allowance will be granted for repairs made by anyone else without Henny Penny's written consent. If damage occurs during shipping, notify the sender at once so that a claim may be filed.

THE ABOVE LIMITED WARRANTY SETS FORTH THE SOLE REMEDY AGAINST HENNY PENNY FOR ANY BREACH OF WARRANTY OR OTHER TERM. BUYER AGREES THAT NO OTHER REMEDY (INCLUDING CLAIMS FOR ANY INCIDENTAL OR CONSQUENTIAL DAMAGES) SHALL BE AVAILABLE.

The above limited warranty does not apply (a) to damage resulting from accident, alteration, misuse, or abuse; (b) if the equipment's serial number is removed or defaced; or (c) for lamps and fuses. THE ABOVE LIMITED WARRANTY IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING MERCHANTABILITY AND FITNESS, AND ALL OTHER WARRANTIES ARE EXCLUDED. HENNY PENNY NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY.

WARNING

This manual should be retained in a convenient location for future reference.

A wiring diagram for this appliance is located on the rear shroud cover of the control panel.

Post in a prominent location, instructions to be followed in event user smells gas. This information shall be obtained by consulting the local gas supplier.

FOR YOUR SAFETY
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

Keep appliance area free and clear from combustibles.

Do not obstruct the flow of combustion and ventilation air. Adequate clearance must be left all around appliance for sufficient air to the combustion chamber.

NOTE

The Model 690 Fryer is equipped with a continuous pilot. But Fryer can not be operated with out electric power. Fryer will automatically return to normal operation when power is restored.

WARNING

WARNING: **Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.**

HENNY PENNY
8 HEAD GAS PRESSURE FRYER

SPECIFICATIONS

Height	61" (155 cm)
Width	24" (61 cm)
Depth	41¾" (106 cm)
Floor Space	Approximately 7 sq. ft. (.65 sq. m.)
Pot Capacity	8 Head of chicken (32 lbs.)(14.4 Kg.) 130 lbs. shortening (59 Kg.)
Electrical	120 VAC, 1 Phase, 50/60 Hz, 10 Amp, 3 Wire Service 230 VAC, 1 Phase, 50 Hz, 3 Wire Service
Heating	Propane or Natural Gas; 100,000 BTU/Hr.(29.3 Kw)
Pressure	12 PSI operating pressure (827 mbar) 14.5 PSI safety relief pressure (999 mbar)
Shipping Weight	Approximately 935 lbs. (424 Kg.)
Accessories Shipped	Five 1/2 size pan racks and carrier.

NOTE

A data plate, located on the right side panel, gives the information of the type of fryer, serial number, warranty date, and other information pertaining to fryer.

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SECTION 1. INTRODUCTION

1-1. PRESSURE FRYER

The Henny Penny Pressure Fryer is a basic unit of food processing equipment which is used only in institutional and commercial food service operations.

P-H-T

A combination of Pressure, Heat, and Time is automatically controlled to produce the optimum in a tasty, appealing product.

Pressure

Pressure is basic to this method of food preparation. The pressure is developed from the natural moisture of the food. The patented lid traps this moisture and uses it as steam. Because the steam builds rapidly, a greater part of the natural juices are retained within the food. An operation valve vents excess steam from the pot and maintains constant live steam pressure.

Heat

Heat generated is another important factor of the pressure fryer. Energy savings is realized due to the unit's short frying time, low temperature, and heat retention of the stainless steel cookpot.

Time

Time is important because the shorter time involved in frying foods results in additional economies for the user. Foods are table ready in less time than it would take to fry them in a conventional open-type fryer.

1-2. PROPER CARE

As in any unit of food service equipment, the Henny Penny Pressure fryer does require care and maintenance. Requirements for the maintenance and cleaning are contained in this manual and must become a regular part of the operation of the unit at all times.

1-3. ASSISTANCE

Should you require outside assistance, call your local distributor in your area, or call 1-800-417-8405 or 937-456-8405.

1-4. SAFETY

The Henny Penny Pressure Fryer has may safety features incorporated. However, the only way to ensure a safe operation is to fully understand the proper installation, operation, and maintenance procedures. The instructions in this manual have been prepared to aid you in learning the proper procedures. Where information is of particular importance or safety related, the words DANGER, WARNING, CAUTION, and NOTE are used. Their usage is described below.

The word DANGER indicates an imminent hazard which will result in serious injury such as second or third degree burns, loss of sight, and other permanent injuries.

The word WARNING is used to alert you to a procedure, that if not performed properly, might cause personal injury, such as burns, loss of sight, and damage to the fryer.

The word CAUTION is used to alert you to a procedure that, if not performed properly, may damage the fryer, or product.

NOTE

The word NOTE is used to highlight especially important information.

SECTION 2. INSTALLATION

2-1. UNPACKING INSTRUCTIONS

NOTE

Installation of this unit should be performed only by a qualified service technician.

1. Cut and remove the plastic bands from the main box.
2. Remove the box lid and lift the main box off the fryer.
3. Remove corner packing supports (4).
4. Cut the stretch film from around the carrier/rack box and remove it and the packing from the top of the fryer lid.
5. Cut and remove the metal bands holding the fryer to the pallet.

   Do not unlatch the lid before completion of steps 5, 6, 7, and 8.
6. Remove the fryer from the pallet.

   WARNING

   The fryer weighs approximately 725 lbs. (326 Kg). Extreme care should be taken when moving the fryer to prevent personal injury.
7. Remove rear cover.

   WARNING

   The weights for the counterweight are shipped separately under the unit and weigh approximately 18 lbs. (8.1 kg.) each. Handle with care, or personal injury could result. All segments must be installed before attempting to unlatch the lid.
8. Load the seven weights into the Counterweight Assembly.

2-1. UNPACKING INSTRUCTIONS (continued)

9. Replace rear cover.

10. Cut warning tags from the lid assembly. The lid may now be unlatched.

11. Remove the accessories from inside the drain pan.

NOTE

The fittings for installing the gas line are in a separate box, along with the accessories, in the drain pan.

12. Prepare the deadweight valve for operation

CAUTION

The metal shipping support is placed inside the dead weight valve housing to protect the orifice and weight during shipment. This support must be removed prior to installation.

A. Unscrew the top cap.

B. Remove the round weight.

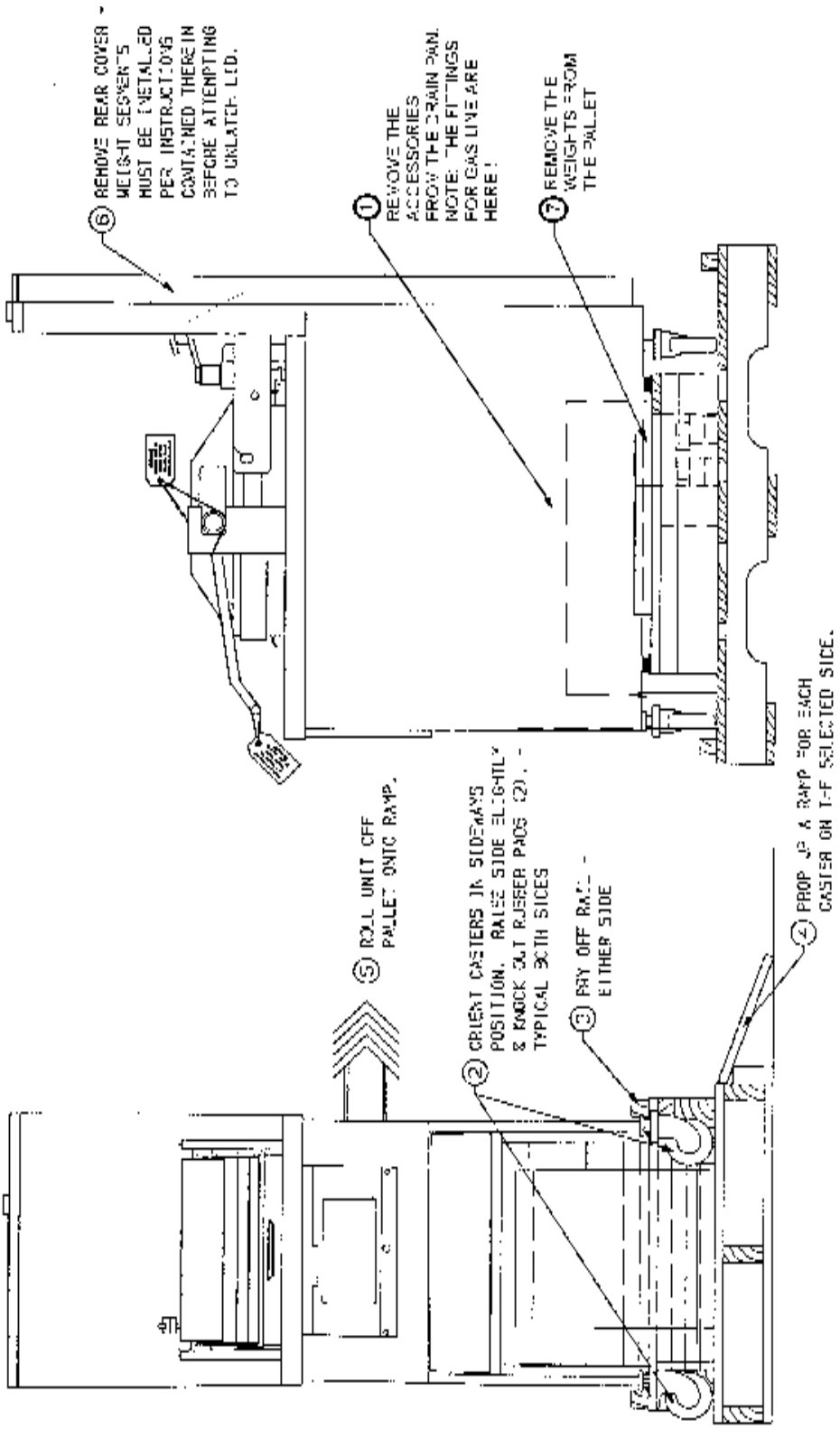
C. Remove and discard the shipping support.

D. Clean the orifice with a dry cloth.

E. Replace the weight and secure the top cap.

13. Remove the protective paper from the fryer cabinet. It is necessary to clean exterior surface with a damp cloth.

Optional Ramp Unloading


⑥ REMOVE REAR COVER - WEIGHT SEGMENTS MUST BE INSTALLED PER INSTRUCTIONS CONTAINED THEREIN BEFORE ATTEMPTING TO UNLATCH LID.
① REMOVE THE ACCESSORIES FROM THE DRAIN PAN. NOTE: THE FITTINGS FOR GAS LINE ARE HERE!
⑦ REMOVE THE WEIGHTS FROM THE PALLET
⑤ ROLL UNIT OFF PALLET ONTO RAMP.
② ORIENT CASTERS IN SIDEWAYS POSITION. RAISE SIDE SLIGHTLY & KNOCK OUT RUBBER PADS (2) - TYPICAL BOTH SIDES
③ PRY OFF RAIL - EITHER SIDE
④ PROP UP A RAMP FOR EACH CASTER ON THE SELECTED SIDE.

2-2. SELECTING THE FRYER LOCATION

The proper location of the fryer is very important for operation, speed, and convenience. Choose a location which will provide easy loading and unloading without interfering with the final assembly of food orders. Operators have found that frying from raw to finish, and holding the product in a warmer provides fast continuous service. Landing or dumping tables should be provided next to at least one side of the fryer. Keep in mind the best efficiency will be obtained by a straight line operation, i.e. raw in one side and finish out the other side. Order assembly can be moved away with only a slight loss of efficiency. To properly service the fryer, 24 inches (60.96 cm) of clearance is needed on all sides of the fryer. Access for servicing can be attained by removing a side panel. Also, at least 6 inches (15.24 cm) around the base of the unit is needed for proper air supply to the combustion chamber.

CAUTION

The gas Fryer is designed for installation on combustible floors and adjacent to combustible walls. Fryer must be installed with minimum clearance from all combustible and noncombustible materials, 6 inches (15.24 cm) from side and 6 inches (15.24 cm) from back.

NOTE

The fryer should be installed in such a way as to prevent tipping or movement causing splashing of hot shortening. This may be accomplished by the location of the fryer, or by restraining ties.

CAUTION

The area under the 690 cooker is not to be used as storage. The filter pan sets under the cooker, and stored supplies under the unit would be ruined and could be a fire hazard.

2-3. LEVELING THE FRYER

For proper operation, the fryer must be level from side to side and front to back. Place a level on the flat areas around the cookpot collar and level the cooker.

DANGER

Failure to follow these leveling instructions can result in shortening overflowing the cookpot which could cause serious burns, personal injury, fire and/or property damage.

2-4. VENTILATION OF FRYER

The fryer must be located with provision for venting into adequate exhaust hood or ventilation system. This is essential to permit efficient removal of the flue gases and frying odors. Special precaution must be taken in designing an exhaust canopy to avoid interference with the operation of the fryer. Make certain the exhaust hood is designed high enough to allow for proper opening of the fryer lid. We recommend you consult a local ventilation or heating company to help in designing an adequate system.

NOTE

Ventilation must conform to local, state, and national codes. Consult your local fire department or building authorities.

2-5. GAS SUPPLY

The gas fryer is factory available for either natural or propane gas. Check the data plate on the right side panel of the cabinet to determine the proper gas supply requirements. The minimum supply for natural gas is 7 inches water column, and 10 for propane.

Do not attempt to use any gas other than that specified on the data plate. Incorrect gas supply could result in a fire or explosion resulting in severe injuries and/or property damage.

2-6. GAS PIPING

Please refer below for the recommended hookup of the fryer to main gas line supply.

WARNING

To avoid possible serious personal injury:

- Installation must conform with local, state, and national codes.
- The fryer and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.45 KPA)(34.47 mbar)

2-6. GAS PIPING (Continued)

- The fryer must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.45 KPA) (34.5 mbar).
- A standard 3/4 inch, black steel pipe and malleable fittings should be used for gas service connections.
- Do not use cast iron fittings.
- Although 3/4 inch size pipe is recommended, piping should be of adequate size and installed to provide a supply of gas sufficient to meet the maximum demand without undue loss of pressure between the meter and the fryer. The pressure loss in the piping system should not exceed 0.3 inch water column (.747 mbar).

Provisions should be made for moving the fryer for cleaning and servicing. This may be accomplished by:

1. Installing a manual gas shut off valve and disconnect union, or

2. Installing a heavy duty (min. 3/4 inch) design A.G.A. certified connector which complies with standard connectors for moveable gas appliances. ANSI Z21.69 or CAN/CGA 6.16. Also, a quick disconnect coupling which complies with the Standard for Quick Disconnect Devices for use with Gas Fuel, ANSI Z21.41 or CAN 1-6.9. Also, adequate means must be provided to limit the movement of the fryer without depending on the connector and any quick-disconnect device or it's associated piping to limit the fryer movement.

3. See the illustration on the following page for the proper connections of the flexible gas line and cable restraint.

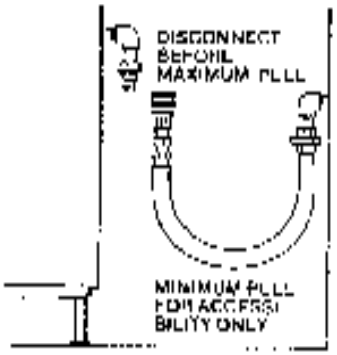
NOTE

The cable restraint limits the distance the cooker can be pulled from the wall. For cleaning and servicing the cooker, the cable must be unsnapped from the unit and the flexible gas line disconnected. This will allow better access to all sides of the cooker. The gas line and cable restraint must be reconnected once the cleaning or servicing is complete.

GAS PIPING

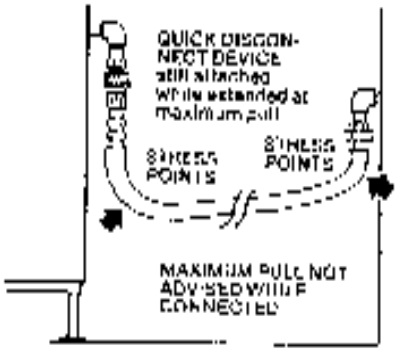
RIGHT

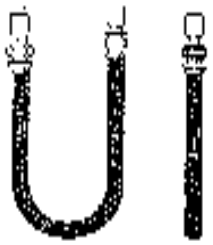
MINIMUM PULL of equipment away from wall permissible for accessibility to Quick Disconnect Device



WRONG

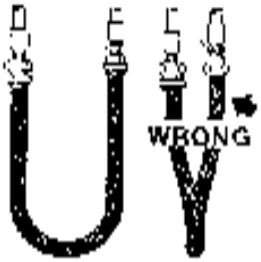
AVOID SHARP BENDS AND KINKS when pulling equipment away from wall. (Maximum pull will kink ends, even if installed properly, and reduce Connector life.)

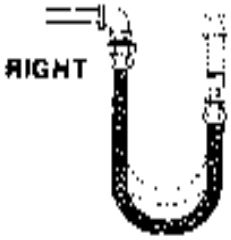

QUICK DISCONNECT DEVICE still attached while extended at maximum pull
STRESS POINTS
STRESS POINTS
MAXIMUM PULL NOT ADVISED WHILE CONNECTED



RIGHT

Couplings and hose should be installed in the same plane as shown at left. DO NOT OFFSET COUPLINGS—this causes torsional twisting and undue strain causing premature failure.



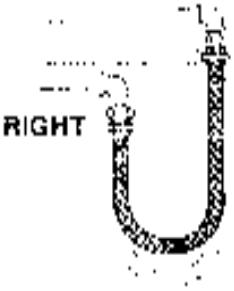


This is the correct way to install metal hose for vertical traverse. Note the single, natural loop.

Allowing a sharp bend, as shown at right, strains and twists the metal hose to a point of early failure at the coupling.

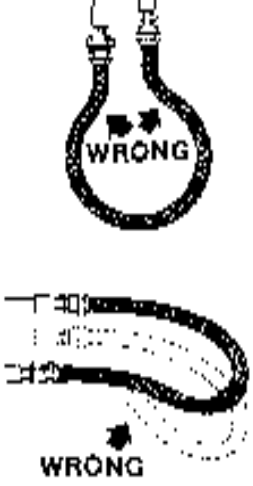
Maintain the minimum or larger bending diameter between the couplings for longest life.

Cutting in the diameter of the couplings, as shown at right, creates double bends causing work fatigue failure of the fittings.



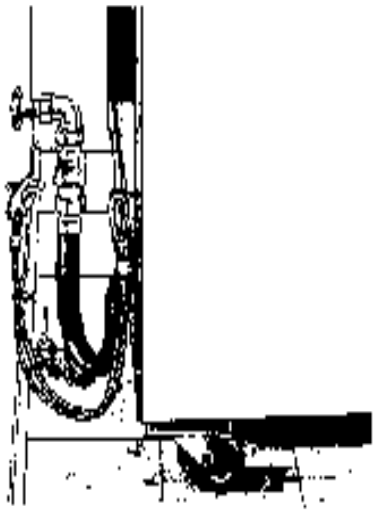
In all installations where "self-draining" is not necessary, connect metal hose in a vertical loop.

DO NOT CONNECT METAL HOSE HORIZONTALLY . . . unless "self-draining" is necessary, then use support on lower plane as shown at left.



CABLE RESTRAINT

Please refer to the illustration below when installing cable restraint on all moveable gas fryers.



I-bolt is to be secured to the building using acceptable building construction practices.

CAUTION

DRY WALL CONSTRUCTION

Secure I-bolt to a building stud. DO NOT attach to dry wall only. Also, locate the I-bolt at the same height as the gas service. Preferred installation is approximately six inches to either side of service. Cable restraint must be at least six inches shorter than flexible gas line.

CAUTION

Utilize elbows when necessary to avoid sharp kinks or excessive banding. For ease of movement, install with a "lazy" loop. Gas appliance must be disconnected *prior to maximum* movement. *(Minimum movement is permissible for hose disconnection).*

2-7. GAS PRESSURE REGULATOR SETTING

The gas pressure regulator on the automatic gas valve is factory set as follows:

Natural: 3.5 inches water column (8.7 mbar)
Propane: 10.0 inches water column (24.9 mbar)

2-8. ELECTRICAL REQUIREMENTS

The gas fryer requires 120 volt, single phase 60 Hertz, 10 amp, 3 wire grounded (Earthed) service, or 230 volt, single phase, 50 Hertz service. The 120 volt gas fryer is factory equipped with a grounded (Earthed) cord and plug for your protection against shock, and should be plugged into a 3 prong grounded (Earthed) receptacle. Do not cut or remove grounding (Earthing) prong. A wiring diagram is located behind the right side panel, and can be accessed by removing the side panel. The 230 volt plug must conform to all local, state, and national codes.

WARNING

DO NOT DISCONNECT THE GROUND (EARTH) PLUG. This fryer MUST be adequately and safely grounded (Earthed) or electrical shock could result. Refer to local electrical codes for correct grounding (Earthing) procedures or in absence of local codes, with The National Electrical Code, ANSI/NFPA No. 70- (the current edition). In Canada, all electrical connections are to be made in accor dance with CSA C22.1, Canadian Electrical Code Part 1, and/or local codes.

CAUTION

The main power switch on this appliance does <u>not</u> disconnect all line conductors. This appliance must be equipped with an external circuit breaker which will disconnect all ungrounded (unearthed) conductors.

2-9. TESTING THE FRYER

Each Henny Penny pressure fryer was completely checked and tested prior to shipment. However, it is good practice to check the unit again after installation.

2-10. GAS LEAK TEST

NOTE

Prior to turning the gas supply on, be sure the gas dial knob on the fryer gas valve is in the OFF position. The word "OFF" is at the bottom of the knob when the valve is closed.

Upon initial installation, and after moving the unit, the piping and fittings should be checked for gas leaks. A simple checking method is to turn on the gas, and brush all connections with a soap solution. If bubbles occur, it indicates escaping gas. In this event, the piping connection must be redone.

Never use a lighted match or open flame to test for gas leaks. Escaping gas could cause an explosion resulting in severe personal injury and/or property damage.

BOIL-OVER PREVENTION
IN HENNY PENNY EIGHT HEAD COOKERS

FAILURE TO FOLLOW THESE INSTRUCTIONS CAN RESULT IN SHORTENING OVERFLOWING THE COOKPOT WHICH COULD CAUSE SERIOUS BURNS, PERSONAL INJURY. FIRE AND/OR PROPERTY DAMAGE.

- THE SHORTENING MAY BE STIRRED **ONLY** DURING THE MORNING START UP PROCEDURE. **DO NOT STIR THE SHORTENING AT ANY OTHER TIME.**
- FILTER THE SHORTENING AT LEAST TWICE A DAY.
- FILTER ONLY WHEN "COOL" IS DISPLAYED.
- BRUSH ALL CRACKLINGS FROM COOKPOT SURFACES AND THE COLD ZONE DURING THE FILTERING PROCESS.
- MAKE SURE THE COOKER IS LEVEL.
- BE CERTAIN THE SHORTENING IS NEVER ABOVE THE UPPER COOKPOT "FILL" LINE.
- BE CERTAIN THAT THE GAS CONTROL VALVE IS PROPERLY ADJUSTED. (GAS UNITS ONLY)
- USE RECOMMENDED PRODUCT LOAD SIZE IN BASKET.

FOR ADDITIONAL INFORMATION ON THESE INSTRUCTIONS REFER TO THE HENNY PENNY SERVICE MANUAL AND THE KFC CONFIDENTIAL OPERATIONS MANUAL **("COM").**

FOR ASSISTANCE CALL THE HENNY PENNY SERVICE DEPARTMENT AT 1-800-417-8405.

SECTION 3. OPERATION

3-1. OPERATING CONTROLS

Power/Pump Switch

The Power/Pump Switch is a three way switch with center "OFF" position. Move the switch to the position marked "POWER" to operate the fryer. Move the switch to the position marked "PUMP" to operate the filter pump. Certain conditions must be met prior to operation of the filter pump. These conditions are covered later in this section.

Cookpot

This reservoir holds the cooking shortening, and is designed to accommodate the Heat Exchanger, 8 head of product and an adequate cold zone for collection of cracklings.

Cooking Carrier

This stainless steel carrier consists of five racks which contain the food product during and after frying. (4 cook racks and 1 cover rack)

Lid Gasket

The lid gasket provides the pressure seal for the cookpot chamber.

Operating Valve

The dead weight style operating pressure relief valve is used to maintain a constant level of steam pressure within the cookpot. Any excess steam pressure is vented through the exhaust stack.

NOTE

The dead weight cap should be removed, and the cap, weight, and orifice, be cleaned once a day to prevent over pressurization inside the cookpot

Safety Relief Valve

The safety relief valve is an ASME approved spring loaded valve set at 14.5 psi (999 mbar). In the event the operation valve be comes obstructed, this safety valve will release excess pressure, keeping the cookpot chamber at 14.5 psi (999 mbar). If this occurs, turn the Power/Pump switch to the "OFF" position to release all pressure from the cookpot.

Safety Relief Valve Ring

THE RING IS NOT TO BE PULLED.

Severe burns from the steam will result.

3-1. OPERATING CONTROLS (Continued)

Pressure Gauge

The pressure gauge indicates the pressure inside the cookpot.

Solenoid Valve

The solenoid valve is an electromechanical device that causes pressure to be held in the cookpot.

The solenoid valve closes at the beginning of the frying cycle and is opened automatically at the end of the frying cycle. If this valve should become dirty or the teflon seat nicked, pressure will not build up and it must be repaired per the maintenance section.

Drain Valve

The drain valve is a two-way ball valve. It is normally in the closed position. Turn the handle to drain the shortening from the cookpot into the filter drain pan.

DO NOT OPEN THE DRAIN VALVE WHILE COOKPOT IS UNDER PRESSURE. Hot shortening will exhaust from this valve. Severe burns will result.

Drain Interlock Switch

The drain interlock switch is a microswitch that provides protection for the cookpot in the event an operator inadvertently drains the shortening from the cookpot while the main switch is in the POWER position. The switch is designed to automatically shut off the heat when the drain valve is opened.

Condensation Drain Pan

The condensation drain pan is the collection point for the condensation formed within the steam exhaust system. It must be removed and emptied periodically, usually daily.

3-1. OPERATING CONTROLS (Continued)

Shortening Mixing System	The unit is equipped with a shortening mixing capability so as to ensure shortening is properly mixed to prevent an accumulation of moisture and hence boiling action in the pot. The filter pump is activated by the controls, at predetermined intervals, to mix the shortening.
Lid Latch	The cooker lid is equipped with a mechanical catch on the front of the lid which engages a bracket on the front of the pot. This device holds the lid down while the lid is being locked into place, but is not meant to hold pressure in the cookpot.
High Limit	This high temperature control senses the temperature of the shortening, and if the temperature of the shortening exceeds 420°F (212°C), this control will open and shut off the heat to the cookpot. When the temperature of the shortening drops to a safe operation limit, the control must be manually reset.
Ignition Modules	The two ignition modules send 24 volts to the gas valve and high voltage to the ignitors.
Spark Ignitors	When the pilots are being lit, the spark ignitors are electrically energized and the tip of the ignitors spark to ignite the pilot lights.
Flame Sensors	The flame sensors sense the pilot lights when the power switch is turned on. If the pilots go out, or do not light, the flame sensors will shut the gas off, via the modules.
Gas Control Valve	The gas valve is dual controller, in which, if the pilot light goes out on either side, the gas valve shuts off the gas to all burners and pilots.
Airflow Switch	The airflow switch senses the flow of air coming from the blower. If the airflow is reduced below a set amount, the switch will cut power to the control valve, which shuts the burners down.
Blower	The blower adds the proper amount of air into the burner tubes, so an efficient combustion takes place, and also, pulls the flue gases out to the flue.
Air Valve	The air valve pumps air into the shortening, periodically, to keep the shortening at a uniform temperature. This only functions when the unit has been sitting idle for a period of time, and when heating up from a cold start.

3-2. LID OPERATION

To close lid:

1. Lower the lid until gasket comes into contact with the pot and lock the lid in place with the lid latch.
2. Pull lid handle forward until it stops.
3. Lift up on the lid handle until it stops.
4. Bring lid handle out towards you until it stops.
5. Push lid handle down, locking lid in place.

DO NOT ATTEMPT TO OPEN LID UNTIL THE PRESSURE DROPS TO ZERO. Lid is locked when fryer is under pressure. Do not attempt to force the lid latch or open the lid while under pressure. Opening the lid when the cookpot is pressurized will allow hot shortening and moisture to escape from the cookpot, resulting in severe burns.

To open lid:

1. Gently raise handle until it stops.
2. Push handle back until it stops.
3. Lower handle.
4. Push handle back.
5. Unlatch the front lid latch.

3-3. MELT CYCLE OPERATION

If the shortening is below 185°F (77°-85°C) with the Power/Pump Switch in the "Power" position, the fryer will enter the melt cycle. The shortening is heated slowly to prevent scorching of the shortening. The heat will cycle on and off to ensure slow melting of shortening. At 185°F (85°C) the heat stays on until the "COOL" mode is reached, which is 250°F (121°C). The controls will maintain this temperature until the Cool button is pressed.

NOTE

Should you require outside assistance, just call 1-800-417-8405, or 937-456-8405.

3-4. SWITCHES AND INDICATORS

Refer to the control panel drawings on pages 3-7, 3-8, and 3-9. The 690 has a possible 3 different decals for the controls - SMS, Non-SMS, and CE.

Temperature Display

Once the power switch is turned on the display will read the actual cookpot temperature until a cook cycle is started. Any time during a cook cycle the temperature can be displayed by pressing the Temperature button.

"COOL" Mode

After cooking or filtering the shortening, the temperature will automatically go into the "COOL" mode which keeps shortening at 250°F (121°C). This temperature extends the shortening life and minimizes the time needed to heat the shortening for the next cook cycle. Press "Exit Cool" to leave the "Cool" mode, then press product button, (l thru 0), for the cook cycle desired.

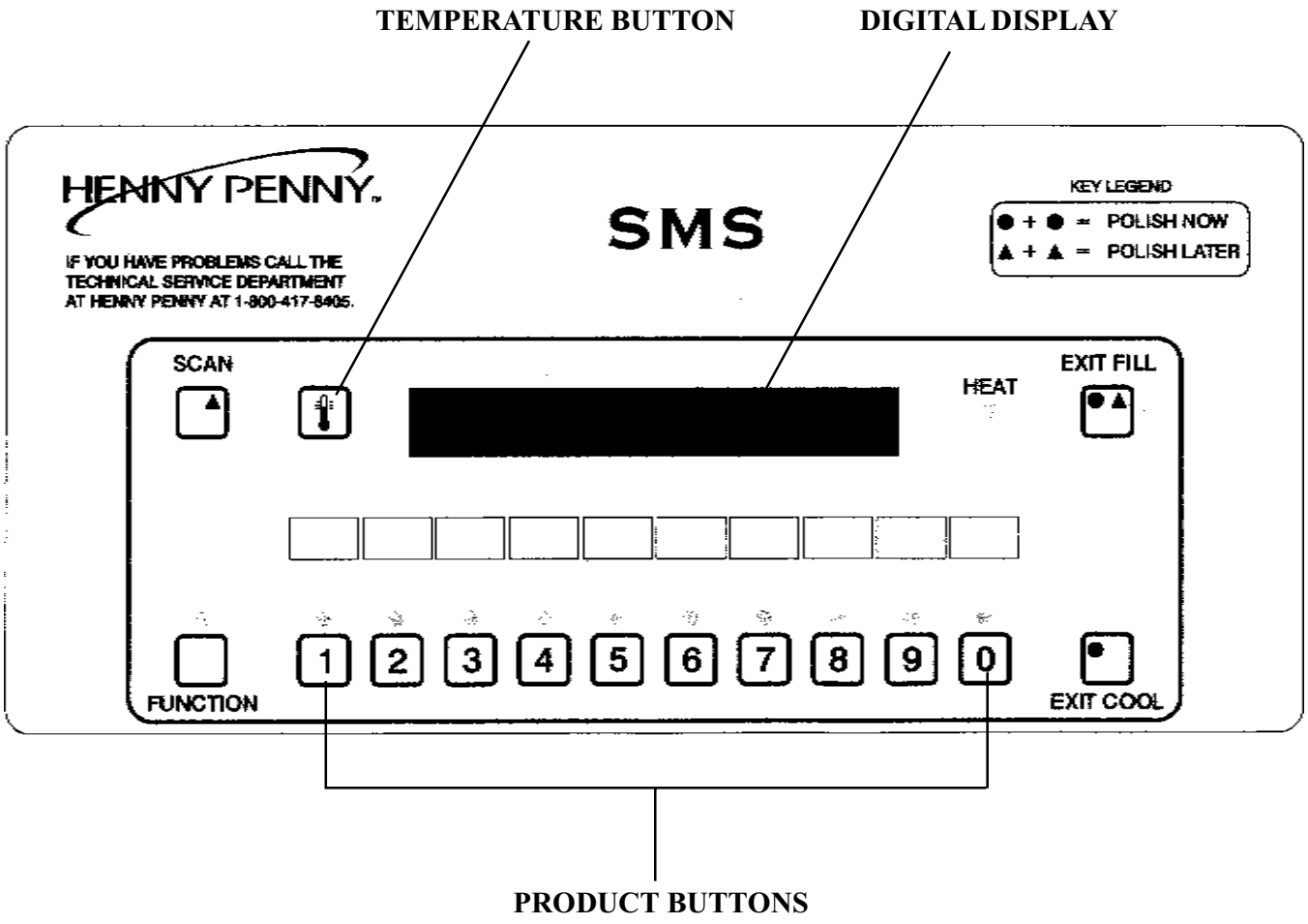
WARNING

Although the display will read "COOL" in the display, during the standby mode, the shortening is hot and could cause burns. (180-250°F (85-121°C))

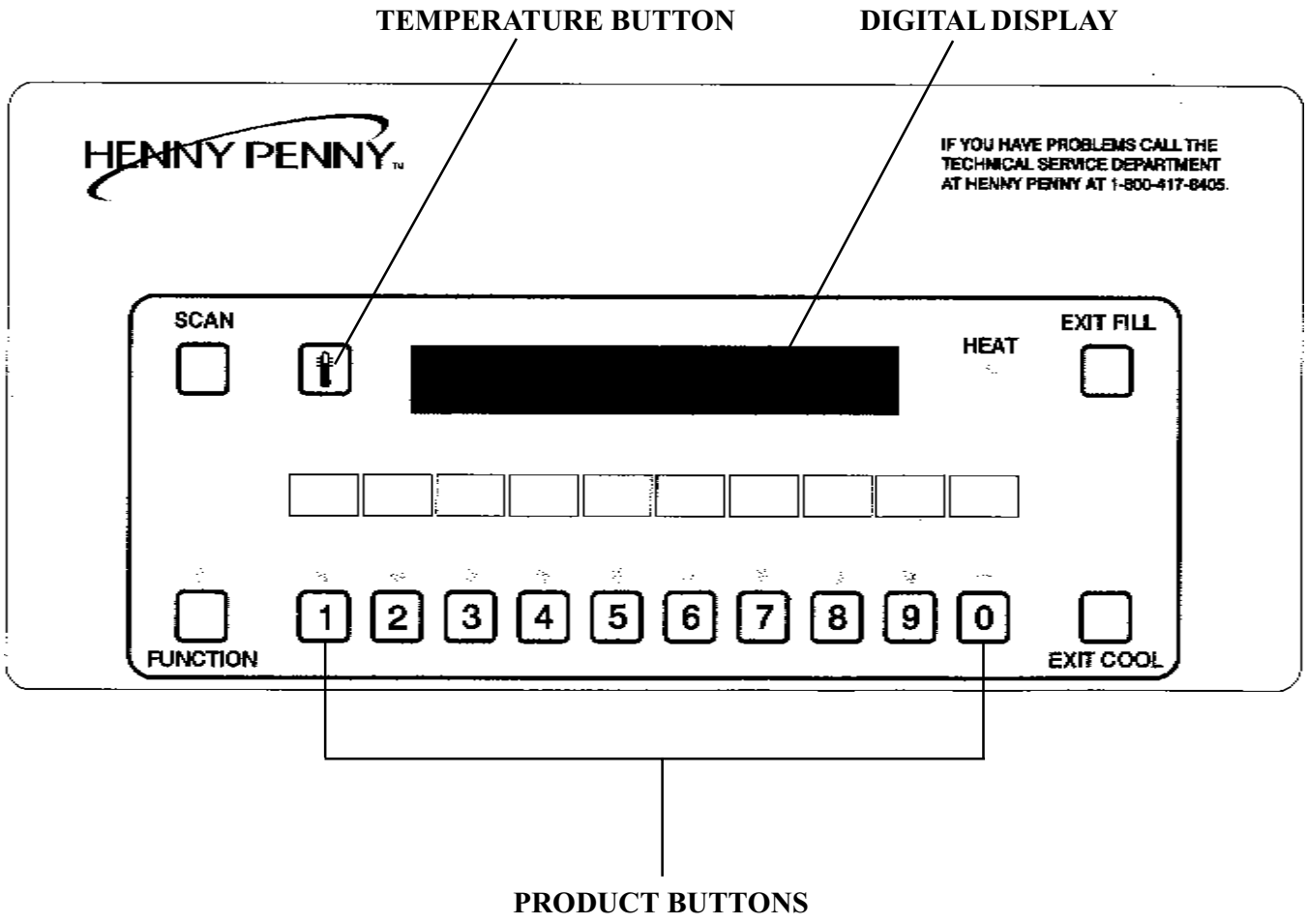
3-4. SWITCHES AND INDICATORS (Continued)

Cycle Selection	Select the cook cycle by pressing the button for the number of heads, or product, to be cooked. Shortening will then heat to "Drop" temperature of that cycle. Pressing the same button again will begin the cook cycle. The indicator will change from "Drop" to counting down the cook time in minutes and seconds. At the end of the cook cycle, the alarm will sound and the indicator will read "done". Press the Cycle button that is flashing, and the alarm will cease. The fryer will then reset to the "Cool" mode. **NOTE** A cook cycle can be aborted at any time by pressing and holding the product button.
Time/Temperature Display	This is a four (10) digit LED type display which shows the remaining cook time during cook cycles and also the shortening temperature on demand from the operator.
Heat Indicator	The heat light will illuminate whenever the control calls for heat. When shortening temperature has been reached, the heat light will go off.
HI Temperature Indicator	The display will read "HI" if the shortening temperature is 40° F above the setpoint.
Drop Indicator	The display will read Drop when the shortening has reached the setpoint temperature (2° before setpoint, 4° above setpoint).
Done Indicator	The display will read "DONE" at the end of the cook cycle.
Temperature Button	This button allows the operator to read the temperature of the shortening while in a cook cycle.
Scan Button	Pressing the scan button allows the operator to toggle through any running multiple timers.
Function Button	The function button is used in the programming of the controls.
Exit Fill	After filtering the cooker, if in the filter lockout mode, the display will read "FILL", and the exit fill button must be pressed.
Multiple Timers	The control has the capability to run multiple timers. If more than one product is being cooked, a timer can be started by pressing more than one product button per cook cycle. The products must have the same setpoints, and the pressure must be programmed off.

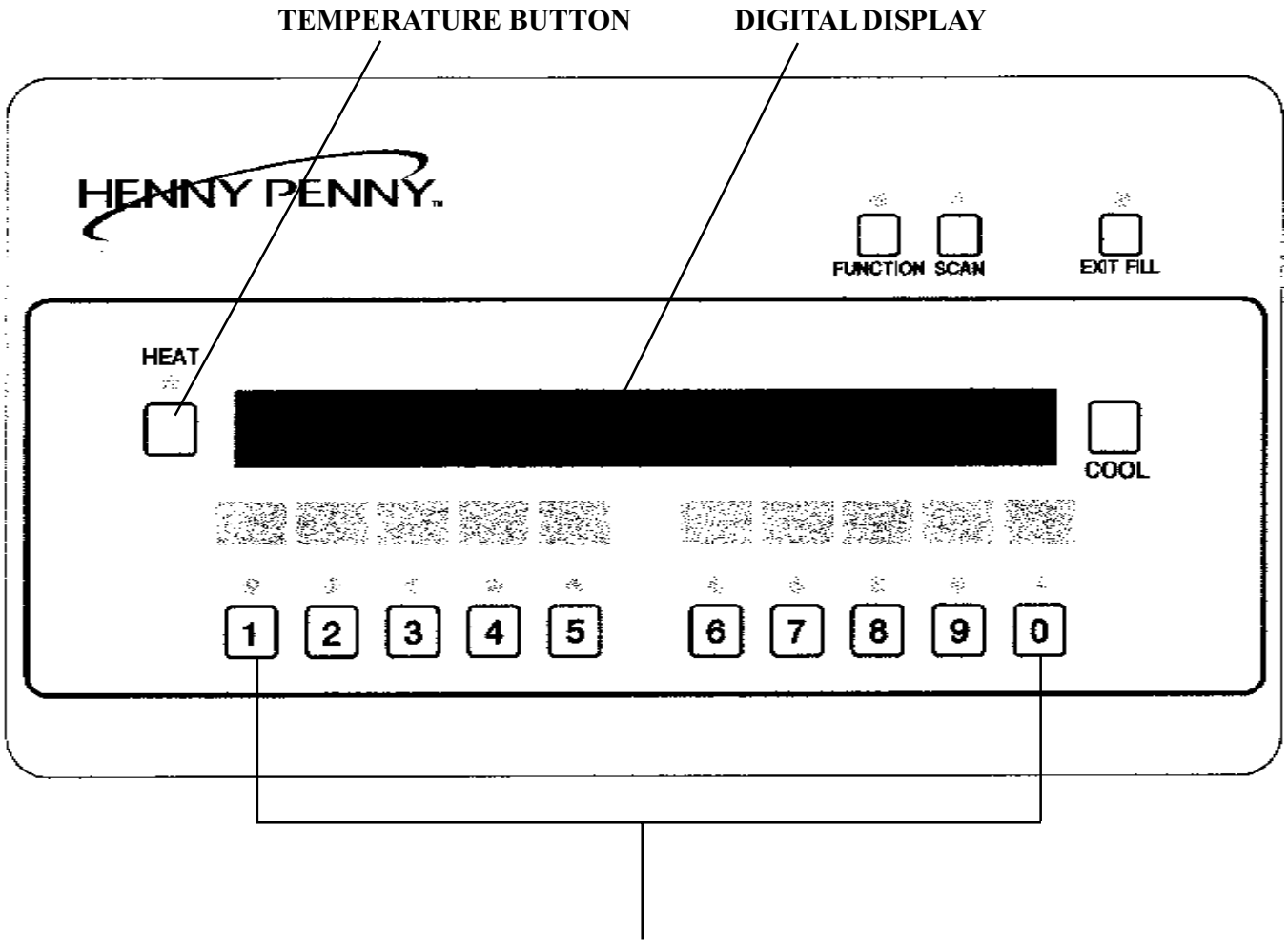
SMS Controls



Non-SMS Controls



CE Controls


TEMPERATURE BUTTON
DIGITAL DISPLAY
HENNY PENNY
FUNCTION
SCAN
EXIT FILL
HEAT
COOL
1
2
3
4
5
6
7
8
9
0
PRODUCT BUTTONS

3-5. FILLING OR ADDING SHORTENING

1. It is recommended that a high quality frying shortening be used in the pressure cooker. Some low grade shortenings have a high moisture content and will cause foaming and boiling over.

2. If a solid shortening is used, it should be melted into a liquid first, then poured into the cookpot. Attempting to melt solid shortening in the cookpot may cause burning or scorching of the fresh shortening.

3. The gas model requires 130 lbs. (58.97 kg.). The cookpot has four level indicator lines inscribed on the rear wall of the cookpot which show when the heated shortening is at the proper level.

4. Cold shortening should be filled to 1/2 inch (1.25 cm) below lower indicators.

DO NOT fill cookpot with shortening above the upper cookpot "Fill" line. This could cause the shortening to overflow the cookpot, which could cause serious burns, personal injury, fire and/or property damage.

For complete instructions, refer to KFC's Standards Library.

CAUTION

The shortening level must always be above the heat exchanger coils when the cooker is heating. Failure to follow these instructions could result in a fire and/or damage to the cooker.

3-6. BASIC OPERATION

The following procedures should be followed on the initial start-up of the cooker, and each time the cooker is brought from a cold, or shut down condition, back into operation. These are basic, general instructions. Be sure to follow KFC's Standards Library when operating the cooker.

1. Make sure the shortening is filled to the proper level in the cookpot; ½ inch (1.25cm) below lower indicators.

Be certain the shortening is never above the upper cookpot "fill" line. Failure to follow these instructions can result in shortening overflowing the cookpot which could cause serious burns, personal injury, fire and/or property damage.

2. Turn the Power/Pump switch to the power position.

NOTE

The controls have a 45 second delay from when the power switch is turned on, to when the burners ignite.

NOTE

All safety devices shut off the gas supply to the burner. The above procedures should be followed to restart the cooker. A qualified service technician should be notified if the shut down is repeated.

3. Stir the shortening as it's heating up from a "cold" start. Be sure to stir down into the "cold zone".

DO NOT stir the shortening at any other time except at "cold" start-up. Failure to follow these instructions can result in shortening overflowing the cookpot which could cause serious burns, personal injury, fire and/or property damage.

4. Allow cooker to heat until digital display shows "DROP". (The Exit Cool button needs to be pressed if the display shows "COOL")

3-6. BASIC OPERATION (Continued)

NOTE

The controls have proportional control capabilities, which means the heat will cycle on and off approximately 10 degrees before the setpoint temperature, to help prevent overshooting the setpoint temperature.

5. Slide racks of breaded product into carrier on the lid, starting with the bottom tier.

6. Lower and lock the lid down and press the appropriate product button (2, 4, 6, or 8 head).

7. At the end of the cycle, pressure will begin venting automatically, and alarm will sound, and the display will show "DONE". At this time, press the appropriate Product button (2, 4, 6, or 8 head).

8. Wait for the pressure gauge to show "0" pressure in the pot before attempting to open the lid.

Check the pressure gauge reading. DO NOT attempt to open the lid until the pressure drops to zero. Opening the lid when the cookpot is pressurized will allow hot short ening and moisture to escape from the cookpot, resulting in severe burns.

9. Unlock and raise the lid cautiously.

10. Using the rack handles, remove the racks of product from the carrier, starting with the top rack.

WARNING

Before servicing the fryer, the burner should be shut down and the electrical supply removed from the unit. The fryer should be unplugged or the wall circuit breaker turned off, or electrical shock could result.

NOTE

In the event of a power failure, no attempt should be made to operate the fryer. The model 690 cooker is equipped with an automatic ignition system and cannot be operated without electrical power.

3-7. CARE OF THE SHORTENING

1. To protect the shortening when the fryer is not in immediate use, the fryer should be put into the"COOL" mode.

2. Frying breaded products requires filtering to keep the shortening clean. The shortening should be filtered at least twice a day; after lunch rush and at the end of the day.

3. Maintain the shortening at the proper cooking level. Add fresh shortening as needed.

4. Do not overload the basket with product, or place product with extreme moisture content into basket.

5. Discard shortening if it is smoking or foaming violently.

Failure to follow these instructions can result in shortening overflowing the cookpot, or fire. With use, the flashpoint of shortening is reduced and it foams up more, which could cause serious burns, personal injury, fire and/or property damage.

3-8. FILTERING INSTRUCTIONS

The Henny Penny Gas 8 Head Fryer, model 690, must be cleaned and the shortening must be cleaned and polished at least twice daily; after lunch rush and at the end of the day. Refer to KFC's Standards Library.

Shortening should be filtered immediately following a cook cycle when the shortening temperature is in the "COOL" mode; 250° F (121° C) or less. DO NOT DRAIN THE SHORTENING IF IT IS AT DROP TEMPERATURE. The high temperature can cause cracklings to burn on the steel cookpot surfaces after the shortening has drained.

Filter only when "COOL" is displayed. Failure to do so can result in shortening overflowing the cookpot, causing serious burns, personal injury, and/or property damage.

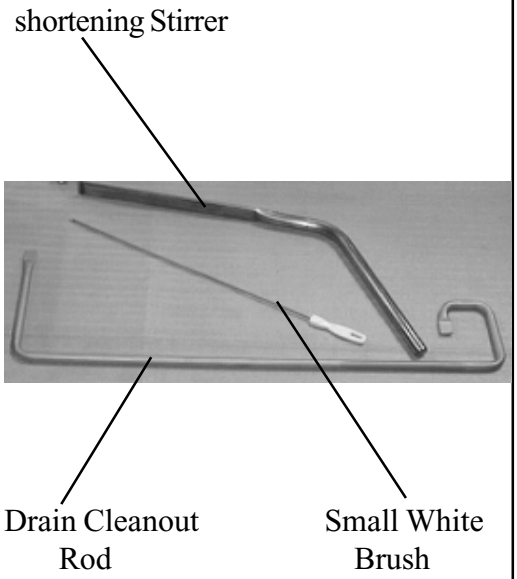
3-8. FILTERING INSTRUCTIONS (continued)

If volume dictates, cleaning may be required more often. Part of the process involves removing cracklings from the cold zone of the cookpot. High volume cooking could cause the cold zone to fill quicker with cracklings, and if so, cleaning would be required. SURFACES OF FRYER AND COOK BASKET WILL BE EXTREMELY HOT. USE CARE NOT TO GET BURNED.

1. Turn power/pump switch OFF before draining shortening.

2. Make sure drain pan is under cooker and the dairy union is tightened to the filter standpipe, coming out of the pan.

The filter pan must be as far back under fryer as it will go, and the cover in place. Be sure the hole in the cover lines up with the drain before opening the drain. Failure to follow these instructions will cause splashing of shortening and could result in severe burns.



3. Remove cooking racks, carrier and wipe bottom of lid. Tilt lid out of the way to clean cookpot.

4. Pull drain handle towards you to open drain valve. The handle should point straight out to the front of the cooker. Use large white brush to clean cracklings from the heat tubes and from sides and bottom of cookpot as shortening drains. Use the drain cleanout rod to push cracklings through drain opening in bottom of cookpot if necessary. Using the small straight white brush, clean between the heat exchanger coils and the pot wall.

Brush ALL cracklings from cookpot surfaces and the cold zone during the filtering process. Failure to do so can result in shortening overflowing the cookpot, which could cause serious burns, personal injury, fire and/or property damage.

3-8. FILTERING INSTRUCTIONS (Continued)

6. Scrape cracklings and crackling ring from cookpot and discard. DO NOT let cracklings drain into filter pan. These cracklings can cause a burned taste in gravy. Wipe all surfaces with a clean damp towel. If water drops into cold zone, dry with towel before pumping shortening back into the cookpot.

7. Swing the drain handle to the closed position to close the drain.

8. Lower lid and use swing lock pin to hold lid in lower position to keep shortening from splashing out of cookpot.

9. Turn power/pump switch to PUMP.

10. When all shortening has been pumped into cookpot turn power/pump switch OFF.

3-9. LIGHTING AND SHUTDOWN OF THE BURNERS.

1. Turn Power/Pump Switch to the "OFF" position.

2. Rotate gas valve knob clockwise to the "OFF" position and wait at least five(5) minutes before continuing to next step.

3. Rotate gas valve knob counter clockwise to the ON" position.

4. Place the electrical Power/Pump switch to "POWER" position.

5. The burners will light and operate in a melt cycle mode until shortening reaches a preset temperature.

6. Press cycle selection switch after temperature is displayed on front of control panel.

To shutdown burner:

1. Rotate gas valve knob to the "OFF" position.

2. Turn Power/Pump switch to the ``OFF" position.

This fryer is equipped with a grounded (Earthed) cord and plug for your protection against shock, and should be plugged into a 3 prong grounded (Earthed) receptacle. Do not cut or remove grounding prong.

WARNING

Before servicing the fryer, the burner should be shut down and the electrical supply removed form the unit. The fryer should be unplugged or the wall circuit breaker turned off, or electrical shock could result.

3-10. CLEANING THE COOKPOT

After the initial installation of the fryer, as well as before every change of shortening, the cookpot should be thoroughly cleaned as follows:

1. Turn the main power switch to "OFF", and unplug unit from wall receptacle.

The filter drain pan must be in position under the drain valve to prevent splashing or spilling of hot liquids. Failure to do so will result in splashing and severe burns.

2. If hot shortening is present in the cookpot, it must be drained by slowly pulling the drain handle out towards you.

3. Close the drain valve and discard the shortening.

4. Raise lid, remove the racks and carrier from lid, and tilt lid back, so that the lid won't interfere with cleaning.

5. Refer to KFC's Standard's Library on cleaning instructions.

NEVER PRESSURIZE FRYER TO CLEAN. Leave the lid open. Water under pressure is super heated and will cause severe burns if it comes in contact with skin.

If the cleaning solution in the cookpot starts to foam and boil over, DO NOT TRY TO CONTAIN IT BY CLOSING THE FRYER LID or severe burns could result.

3-10. CLEANING THE COOKPOT (Continued)

CAUTION

Do not use steel wool, other abrasive cleaners or cleaners/sanitizers containing chlorine, bromine, iodine or ammonia chemicals, as these will deteriorate the stainless steel material and shorten the life of the unit.

NOTE

Make sure the inside of the cookpot, the drain valve opening, and all parts that come in contact with the new shortening are as dry as possible.

6. Refill the fryer with fresh shortening

CAUTION

Do not spray the unit with water, such as, with a garden hose. Failure to follow this caution could cause component failure.

3-11. FILTER PUMP MOTOR PROTECTOR-MANUAL RESET

The filter pump motor is equipped with a manual reset button in the event the motor's thermal protector actuates. This reset button is located on the rear of the motor. Wait approximately 5 minutes before attempting to reset this protector device.

WARNING

To prevent burns caused by splashing shortening, the unit's main power switch must be in the OFF position before resetting the filter pump motor's manual reset protection device.

3-12. REGULAR MAINTENANCE

As in all food service equipment, the Henny Penny pressure cooker does require care and proper maintenance. The table below provides a summary of scheduled maintenance. The following paragraphs provide step-by-step maintenance procedures to be performed by the operator.

Procedure	Frequency
Filtering of shortening	See KFC's Standards Library
Checking/Cleaning Dilution Box	Monthly-See Section 5-25.
Changing of shortening	See KFC's Standards Library
Cleaning Blower	Annually-See Section 5-26.
Changing the filter envelope	See KFC's Standards Library
Cleaning the operating valve	Daily-See Section 5-17.
Cleaning the cookpot	See KFC's Standards Library
Lubricate Lid Rollers	Annually-See Section 5-32.

3-13. PROGRAMMING

1. Press and hold the Function button for two seconds. "REG PROGRAM" will show in the display, followed by "CODE".

2. Press the code 1,2,3. "SELECT PRODUCT" will scroll across the display.

NOTE

If no buttons are pressed, within approximately 1 minute while in the program mode, the controls will revert back to the cook mode.

3. Press the appropriate product button, (1-0), to identify what product you want to program.

4. "INT1" and "TIME" will flash on the left side of the display. The right side will show the starting time of the cook cycle and can be changed by pressing the appropriate numbers. Ex: Press 1,0,0,0 and 10:00 will flash on the right side of the display, setting the start time at minutes.

5. After the time is set, press and release the Function button and "INT1" and "TEMP" will flash on the left side of the display. The right side will show the starting temperature and can be changed by pressing the appropriate numbers. Ex: Press 2,5,0 and "250° F" will show on the right side of the display, setting the start temperature at 250° Fahrenheit.

6. After the temperature is set, press and release the Function button and "INTI" and "PRESS" will flash on the left side of the display. Press any of the product buttons, (1-0), to turn the pressure on or off.

7. After the pressure is set, press and release the Function button and "INTI", "LOAD", and "COMP" will flash on the left side of the display. The factory preset load compensation value shows in the right side of the display.

3-13. PROGRAMMING (Continued)

8. After the load compensation, press and release the Function button. "PROP" and "CONTROL" shows on the left side of the display and the factory preset proportional control temperature shows on the right side of the display.

9. After the proportional control, press and release the Function button. "ALM 1" and "TIME" flashes in the left side of the display, and the first alarm time shows on the right side of the display. To change the time the alarm sounds, press the appropriate product buttons to set the time. Ex: Press 1,0,0,0. 10:00 will flash on the right side of the display, which means when the timer counts down to 10 minutes, an alarm will sound.

10. After alarm is set, press and release the Function button. "ALM 1", "SELF-", and "CANCEL" flashes in the left side of the display and "YES" or "NO" shows on the right side of the display. The yes and no can be toggled by pressing any of the product buttons, (l -0). "YES" means the alarm tone will automatically stop after several beeps. "NO" means someone must manually press the appropriate product button to stop the alarm tone.

11. Repeat steps 9 and 10 for alarms 2 and 3.

12. After alarm 3 is set, press and release the Function button. "FILTER" and "CYCLES" show on the left side of the display and the filter cycle value is on the right side of the display. The value is the number of cook cycles that must completed before the control signals the operator that the shortening needs filtered

3-13. PROGRAMMING (Continued)

13. After the filter value is set, press and release the Function button. "EOC" and "EXIT" flashes on the left side of the display, and "COOL" shows on the right side of the display. The end-of-cycle, (EOC), exit point can be set to COOL, SETP, or FITR, by pressing any of the product buttons (EOC). At the end of a cook cycle, the controls can be set to return to: COOL, the setpoint temperature, or to signal the operator to filter the shortening.

14. After the end-of-cycle setpoint is set, press and release the Function button. "HEAD" and "COUNT" flashes on the left side of the display and a number shows on the right side of the display. The number on the right, is the number of head of chicken to be cooked when that product button is pressed. The number can be changed by pressing the appropriate product button.

NOTE

Another product can be programmed while in the program mode by following these procedures:

Press and hold the SCAN button at any time while in the Program mode, and the display will scroll "SELECT PRODUCT". Then press any of the product buttons, (1-0), and now that product can be programmed.

15. To program second interval, press and release the SCAN button while in the Time Mode of the first mode. "INIT 2" and "TIME" will flash on the left side of the display. Then follow the steps above, starting with step 4.

3-14. SPECIAL PROGRAM MODE

Review Usage

1. Press and hold the Function button for two seconds until "REG PROGRAM" shows in the display. As soon as "REG PROGRAM" shows in the display, press and release the Function button 1 time until "REVIEW USE" shows in the display.

2. "DAILY" shows in the display. Press any of the Product buttons to view the usage of that product. Press and hold the Function button to exit Special Program mode.

3-14. SPECIAL PROGRAM MODE (Continued)

Reset Usage

1. Press and hold the Function button for two seconds until "REG PROGRAM" shows in the display. As soon as "REG PROGRAM" shows in the display, press and release the Function button 2 times until "RESET USE" shows in the display.

2. When "CODE" shows in the display, press 1-3-5. "DAILY will show in the display, and press any of the Product buttons to reset them to 0.

Factory Presets (F/C, Gas/Electric, Speaker Volume, Speaker Frequency, Codes, Initialize System)

1. Press and hold the Function button for two seconds until "REG PROGRAM" shows in the display. As soon as "REG PROGRAM" shows in the display, press and release the Function button 3 times until "FAC PRESET" shows in the display.

2. When "CODE" shows on the display, enter 2957. "DEG" and "MODE" flashes in the display. Press any of the product buttons to toggle from ºF to ºC, and vice versa.

3. Press and release the Function button and "TYPE" and "FRYR" flashes in the display. Press any of the product buttons to toggle from "GAS" to "ELEC", or vice versa.

4. Press and release the Function button twice, and "SPKR" and "VOL" flashes in the display. The volume can be changed from 01 to 10, 10 being the loudest.

5. Press and release the Function button 3 times, and "SPKR" and "FREQ" will flash in the display. The frequency can be set from 100 to 2000.

6. Press and release the Function button 10 times, and "INITIALIZE SYSTEM" scrolls across the display. Press and hold any of the Product buttons and the display will count down from 5. Once the display counts down, release the Product button, and the control will set factory preset parameters into the controls.

NOTE

Before attempting to change the other modes in the Factory Preset mode, please call Technical Service Department at Henny Penny. 1-800-417-8405.

3-14. SPECIAL PROGRAM MODE (Continued)

Tech I/O Mode

1. Press and hold the Function button for two seconds until "REG PROGRAM" shows in the display. As soon as "REG PROGRAM" shows in the display, press and release the Function button 4 times until "TECH I-O" shows in the display.

2. When "CODE" shows in the display, press 2-4-6 (1-7-7-6 for CE units). "HEAT', "PRESSURE", and "PUMP" will show, alternately, in the display. Also, the LEDs over 1, 2 and 3 will flash alternately.

3. To test the heat circuit, press and hold the 1 button.

4. To test the pressure system, press and hold the 2 button.

5. To test the pump system, press and hold the 3 button.

CE Only:

6. To test the blower, press and hold the 4 button.

7. To test the module, press and hold the 5 button.

NOTE

To test the heat output on CE units, the blower and modules must first be turned on .

Appliance Test

Press and hold the Function button for two seconds until "REG PROGRAM" shows in the display. As soon as "REG PROGRAM" shows in the display, press and release the Function button 5 times until "APPL TEST" shows in the display.

With the power switch on, the display will show "CURR=", along with the time it took the unit to heat from 250° to 300° F (121°to 149° C) . This is normally recorded from the initial heat up in the morning.

3-14. SPECIAL PROGRAM MODE (Continued)

Heat Control

1. Press and hold the Function button for two seconds until "REG PROGRAM" shows in the display. As soon as "REG PROGRAM" shows in the display, press and release the Function button 6 times until "HEAT CNTRL" shows in the display.

2. When "CODE" shows in the display, press 1-2-3-4. "MELT", "EXIT", and "TEMP" will flash in the display, along with the shortening temperature at which the unit will exit the melt cycle. This should be set at 180° F (82° C), and should not be changed until the factory is consulted.

3. Press and release the Function button and "MELT", "CYCLE", and "100s" shows alternately in the display, along with the period (pulse) length of 4000. This should not be changed until the factory is consulted.

4. Press and release the Function button twice and "MELT", "ON-", "TIME", and "100s", shows alternately in the display, along with the length of time the heat is on. This should be set at 1700, and should not be changed until the factory is consulted.

5. Press and release the Function button three times and "COOL", "SET-", and "POINT" shows alternately in the display, along with the temperature at which the control exits the melt cycle. This is set at 250° F (121° C), and should not be changed until the factory is consulted.

6. Press and release the Function button four times and "AUTO", and "IDLE" shows alternately in the display, along with "OFF". This should not be changed until the factory is consulted.

7. Press and release the Function button five times and "AUTO", "IDLE", and "MMSS" shows alternately in the display, along with "0:00". This should not be changed until the factory is consulted.

8. The last 3 functions in the Heat Control mode are used by the factory only, and should not be changed.

SECTION 4. TROUBLESHOOTING

4-1. INTRODUCTION

This section provides troubleshooting information in the form of an easy to read table.

If a problem occurs during the first operation of a new fryer, recheck the installation per the Installation Section of this manual.

Before troubleshooting, always recheck the operation procedures per Section 3 of this manual.

4-2. TROUBLESHOOTING

To isolate a malfunction, proceed as follows:

1. Clearly define the problem (or symptom) and when it occurs.
2. Locate the problem in the Troubleshooting table.
3. Review all possible causes. Then, one-at-a-time work through the list of corrections until the problem is solved.
4. Refer to the maintenance procedures in the Maintenance Section to safely and properly make the checkout and repair needed.

WARNING

If maintenance procedures are not followed correctly, injuries and/or property damage could result.

Problem	Cause	Correction
	COOKING SECTION	
Product Color Not Correct:		
A. Too Dark	• Temperature too high.	• Check temperature setting in the program mode. See section on programming.
	• Faulty probe.	• Remove and replace probe.
	• Shortening too old.	• Change shortening.
	• Shortening too dark.	• Filter shortening. • Change shortening.
	• Breading product too far in advance.	• Bread product closer to actual frying period.
B. Too Light	• Temperature too low	• Check temperature setting. • Remove and replace probe.
	• Fryer incorrect preheat.	• Allow proper preheat time.
	• Slow fryer heat-up/recovery.	• Low gas pressure. Have gas pressure checked going to burners.
	• Wrong cook button pushed.	• Be sure to select the correct amount of product to be cooked.
C. Product Greasy	• Shortening old.	• Replace shortening.
	• Temperature too low.	• Check temperature setting.
		• Temperature not recovered when product was dropped in cookpot.
	• Faulty probe.	• Remove and replace defective probe.
	• Cookpot overloaded.	• Reduce cooking load.
	• Product not removed from cookpot immediately after depressurization .	• Remove product from cookpot immediately after depressurization.

Problem	Cause	Correction
	COOKING SECTION (Continued)	
D. Spotted Product	• Improper separation of the product.	• Load product into basket properly.
	• Breading not uniform on the product.	• Sift breading regularly. • Separate product during breading.
	• Burned breading particles on product.	• Filter the shortening more frequently.
	• Product sticking together.	• Separate product prior to pressure cooking.
E. Dryness of Product	• Moisture loss prior to cooking.	• Use fresh products.
	• Overcooking the product.	• Reduce cooking time. • Reduce cooking temperature.
	• Low operating pressure.	• Check pressure gauge reading, check for pressure leaks.
	• Wrong cook button pushed.	• Be sure to select the correct amount of product to be cooked.
Product Flavor (Taste): A. Salty Taste	• Breading mixture is too salty.	• Sift breading after each use. • Incorrect breading mixture. • Discard old breading.
	• Incorrect choice of breading.	• Use breading designed for the desired product.
B. Burned Taste	• Burned shortening favor.	• Replace shortening.
	• Cookpot not properly cleaned.	• Drain and clean cookpot.
C. Bland Taste	• Raw product not fresh.	• Use fresh raw product.
	• Breading mixture incorrect for product (spice content too low).	• Use breading designed for desired product.
	• Cooking temperature too high (spice flavors lost).	• Check temperature.

Problem	Cause	Correction
	COOKING SECTION (Continued)	
D. Rancid Taste	• Shortening too old.	• Replace shortening, and follow recommended care and use of shortening.
	• Infrequent filtering.	• Replace shortening and follow recommended care and use of shortening.
	• Non-compatible products cooked within the same	• Replace shortening. • Use compatible products, shortening. - and follow recommended care and use of shortening.
	• Raw product not fresh.	• Use fresh product.
General: A. Meat Separation From Bone	• Incorrect meat cut. procedures.	• Use correct meat cutting
	• Overcooking.	• Check cooking time.
	• Product not fresh.	• Use fresh product.
B. Bone Color Not Proper	• Using frozen product (black bone).	• Use fresh product.
	• Improper processing of product (black bone).	• Use proper processing procedure for product.
	• Product not thoroughly cooked (red bone).	• Check cooking time. • Check cooking temperature.
C. Breading Falls Off	• Incorrect breading procedures.	• Use correct breading procedure.
	• Product partially frozen.	• Thoroughly thaw the product, before breading.
D. Product Sticking Together	• Product breaded too long prior to cooking.	• Refer to breading and frying instructions.
	• Improper loading procedure.	• Properly load product per loading procedures.
	• Wrong cook button pushed.	• Be sure to select the correct amount of product to be cooked.

Problem	Cause	Correction
POWER SECTION		
With switch in POWER position, the fryer is completely inoperative (NO POWER)	• Open circuit.	• Check to see that unit is plugged in. • Check the breaker or fuse at supply box. • Check voltage at wall receptacle. • Check MAIN POWER switch. Replace if defective. • Check cord and plug.
PRESSURE SECTION		
Pressure will not exhaust at end of cooking cycle.	• Exhaust line from solenoid valve to exhaust tank clogged.	• Turn unit off and allow fryer to cool to release pressure from cookpot; clean all pressure lines, exhaust stacks, and exhaust tank.
	• Solenoid valve clogged.	• Check and clean solenoid valve per maintenance section on solenoid valve.
Operating pressure too high	• Dead weight clogged.	• Turn unit off and allow fryer to cool to release pressure from cookpot; remove dead weight and clean.

Problem	Cause	Correction
	PRESSURE SECTION (Continued)	
 DO NOT OPERATE UNIT IF HIGH PRESSURE CONDITIONS EXIST, SEVERE INJURIES AND BURNS WILL RESULT. Place the Power/Pump switch in the "OFF" position immediately. Release the pressure by allowing unit to cool. The pressure will then drop. Do not resume use of unit until cause of high pressure has been found and corrected.	• Exhaust line to stack clogged	• Clean exhaust line to stack.
Pressure does not build	• Not enough product in fryer or product not fresh.	• Place proper quantity of fresh product within cookpot to generate steam.
	• Metal shipping spacer not removed from dead weight.	• Remove shipping spacer. See Unpacking Section.
	• Lid open or not latched.	• Close and latch lid.
	• Solenoid valve leaking or not closing.	• Check or clean solenoid valve per maintenance section on the solenoid valve.
	• Dead weight valve leaking.	• Repair per maintenance section on operating valve.
	• Pressure not programmed.	• Check programming.
	• Lid gasket leaking.	• Reverse gasket or, shims need to be placed under pressure pads. See maintenance section under lid system.
	• Safety relief valve leaking.	• Check and replace if necessary per maintenance section on the relief valve.
	• Pressure plate broken or crushed.	• Replace pressure plate.

Problem	Cause	Correction
	HEATING OF SHORTENING SECTION	
Shortening will not heat	• Gas Valve knob turned to the Off position	• Make sure the Gas Valve knob is turned to the ON position.
	• Blown fuse or tripped circuit breaker at supply box or control panel.	• Reset breaker or replace fuse.
	• Blown fuse in PC board.	• Replace glass fuse in board.
	• Faulty Power/Pump switch. per maintenance section on the power/pump switch.	• Check Power/Pump switch
	• Faulty cord and plug. Check power at receptacle.	• Check cord and plug and power at wall receptacle.
	• Faulty drain switch.	• Check drain switch per maintenance section on drain switches.
	• Faulty PC Board.	• Remove and replace control panel.
	• Faulty high limit control switch.	• Check high limit control switch per maintenance section on the high limit.
	• Drain valve open.	• Close drain valve.
	• Possible faulty gas control valve.	• With power removed from fryer, check across electrical leads of gas valve with multimeter, and gas valve on “ON” position.
	• Possible faulty probe	• Replace probe.
	• Bad spark ignitor.	• Replace spark ignitor.
	• Low air pressure	• Clean or replace blower. • Replace air pressure switch.
	• Faulty ignitor module.	• Replace module.
	• Spark Ignitor or flame sensor out of adjustment	• The spark ignitor needs to be 1/8 in. from the pilot hood, and the flame sensor, 1/4 in.

Problem	Cause	Correction
HEATING OF SHORTENING SECTION (Continued)		
Heating of shortening too slow.	• Supply line too small - low gas volume.	• Increase supply line size. Refer to installation instructions.
	• Improper ventilation system.	• Refer to installation instructions. • Observe burners. • Check gas pressure • Clean dilution box. Refer to section 5-25.
	• Burner out of adjustment.	• Clean blower wheel. Refer to section 5-26.
Shortening overheating.	• Programming wrong	• Check temperature setting in the program mode.
	• Faulty PC Board.	• Remove and replace control panel.
	• Faulty probe.	• Remove and replace probe.

Problem	Cause	Correction
SHORTENING FOAMING/DRAINING SECTION		
Foaming or boiling over of shortening.	• Water in shortening.	• At end of cooking cycle, drain shortening and clean cookpot. Add fresh shortening.
	• Condensation line stopped up.	• Remove and clean condensation line.
	• Improper or bad shortening.	• Use recommended shortening.
	• Improper filtering.	• Refer to the procedure covering filtering the shortening.
	• Cold zone full of cracklings.	• Filter shortening.
	• Improper rinsing after cleaning the fryer.	• Clean and neutralize the cookpot. Rinse with vinegar to remove the alkaline, then rinse with hot water and dry cookpot.
Shortening will not drain from cookpot	• Drain valve clogged with crumbs.	• Open valve - push cleaning rod through drain opening from inside of cookpot.
Shortening leaking	• Obstruction in drain. through drain valve.	• Remove obstruction.
	• Faulty drain valve.	• Replace drain valve.

4-3. ERROR CODES

In the event of a control system failure, the digital display will show an “Error Message”. These messages are coded: E04, E05, E06, E41. A constant tone is heard when an error code is displayed, and to silence this tone, press any of the product buttons.

DISPLAY	CAUSE	PANEL BOARD CORRECTION
E04	Control Board Overheating	Turn switch to OFF position, then turn switch back to ON. If display still shows E04, the board is getting too hot. Check for signs of overheating behind the control panel. Once panel cools down the controls should return to normal. If E04 persists, replace the control.
E05	Shortening Overheating	Turn switch to OFF position, then back to ON. If display shows E05, the heating circuits and temperature probe should be checked. Once the unit cools down, the controls should return to normal. If E05 persists, replace the controls.
E06	Temperature Probe Failure	Turn switch to OFF position, then back to ON. If the display shows E06, the temperature probe should be checked. Once the probe is repaired, or replaced, the controls should return to normal. If E06 persists, replace the controls.
E41	Programming Failure	Turn switch to OFF position, then back to ON. If display shows E41, the control should be re-initialized (See programming section). If the error code persists, replace the control panel.

4-3. ERROR CODES (Continued)

CE Only - Along with the error codes from page 4-10, CE units have the following self-diagnostic error codes:

DISPLAY	CAUSE	PANEL BOARD CORRECTION
E10	High limit	Reset the high limit by manually pushing up on the red reset button. If the high limit does not reset, the high limit must be replaced per section 6-3.
E15	Drain Switch	Close the drain, using the drain valve handle. If display still shows E-15, check the drain microswitch per section 6-14.
E-20 A	Air Pressure Switch Failure (stuck closed)	Press the Timer button to try the ignition process again, and if E-20 A persists, call Henny Penny's Service Department.
E-20 B	Draft Fan or Air Pressure Switch Failure (stuck open)	Press the Timer button to try the ignition process again, and if E-20 B persists, call Henny Penny's Service Department.
E-20 C	Left Gas Module Failure	Press the Timer button to try the ignition process again, and if E-20 C persists, call Henny Penny's Service Department.
E20-D	Right Module Failure	Press the Timer button to try the ignition process again, and if E-20 D, persists, call Henny Penny's Service Department.
E20-E	Both Modules Failure	Press the Timer button to try the ignition process again, and if E-20 E, persists, call Henny Penny's Service Department.
E20-F	Left Module No Flame Sense	Press the Timer button to try the ignition process again, and if E-20 F, persists, call Henny Penny's Service Department.
E20-G	Right Module No Flame Sense	Press the Timer button to try the ignition process again, and if E-20 G, persists, call Henny Penny's Service Department.
E20-H	Both Modules No Flame Sense	Press the Timer button to try the ignition process again, and if E-20 H, persists, call Henny Penny's Service Department.

SECTION 5. MAINTENANCE

5-1. INTRODUCTION

This section provides procedures for the checkout and replacement of the various parts used within the fryer. Before replacing any parts, refer to the Troubleshooting section. It will aid you in determining the cause of the malfunction.

5-2. MAINTENANCE HINTS

1. You may want to use a multimeter to check the electric components.

2. When the manual refers to the circuit being closed, the multimeter should read zero unless otherwise noted.

3. When the manual refers to the circuit being open, the multimeter will read infinity.

WARNING

Moving the cookpot with hot shortening in the cookpot or filter pan is not recommended. Hot shortening can splash out and cause severe burns.

4. The weights can be removed from the frame to easily access the rear of cooker.

5-3. PREVENTIVE MAINTENANCE

To ensure a long life of the fryers and their components, regular maintenance should be performed. Refer to the chart below.

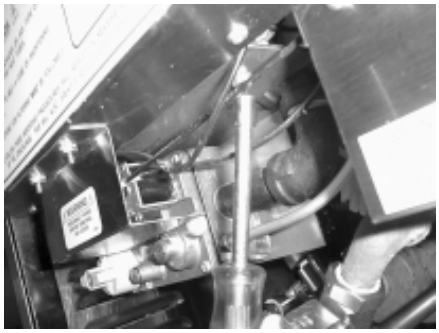
Frequency	Action
Daily	Clean dead weight valve cap, weight and orifice. (See section 5-17)
Twice Daily	Filter Shortening (See section 3-8)
Monthly	Check Dilution Box, Clean as needed (See section 5-25)
Annually	Clean Blower Wheel (See section 5-26)
Annually	Lubricate “Truck Wheels” in back of cooker. (See section 5-32)

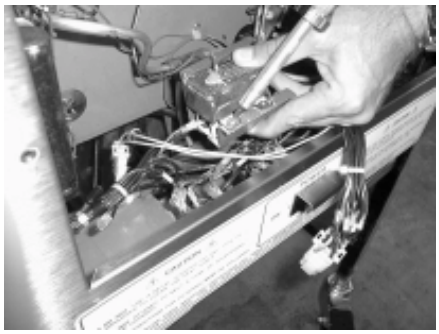
5-4. HIGH TEMPERATURE LIMIT CONTROL

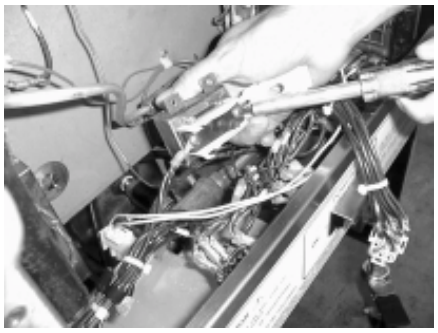
This high temperature control is a safety, manual reset control, which senses the temperature of the shortening. If the shortening temperature exceeds 425°F (218°C), this switch will open and shut off the heat to the cookpot. When the temperature of the shortening drops to a safe operation limit, the control must be manually reset by pressing the red reset button. The red reset button is located under the control panel, in the front of the cooker. This will allow heat to be supplied to the cookpot once again.

5-4. HIGH TEMPERATURE LIMIT CONTROL (Continued)

Checkout







Before replacing a high temperature limit control, check to see that its circuit is closed.

NOTE

The shortening temperature must be below 380°F (193°C) to accurately perform this check.

1. Remove electrical power supplied to the fryer.

WARNING

Remove electrical power supplied to the fryer by unplugging the unit, or by turning off the wall circuit breaker or electrical shock could result.

2. Remove the control panel.
3. Remove the two nuts securing the high limit bracket to the unit, and pull the bracket from the unit.
4. Remove the two screws securing the high limit to the bracket, and remove the high limit from the bracket.
5. Remove the two electrical wires from the high temperature limit control.
6. Manually reset the control, then check for continuity between the two terminals after resetting the control. If the circuit is open, replace the control, then continue with this procedure. (If the circuit is closed, the high limit is not defective. Reconnect the two electrical wires.)

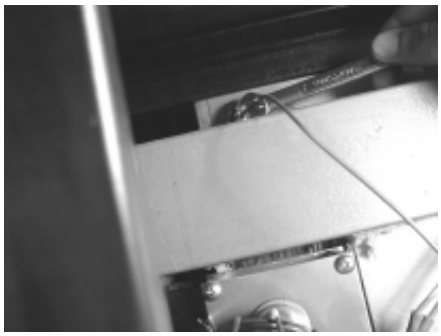
Replacement

WARNING

Remove electrical power supplied to the fryer by unplugging the unit, or by turning off the wall circuit breaker or electrical shock could result.

1. If the tube is broken or cracked, the control will open, shutting off electrical power. The control cannot be reset.
2. Drain shortening from the cookpot and discard. A substance in the tube could contaminate the shortening.

5-4. HIGH TEMPERATURE LIMIT CONTROL (Continued)



3. Remove control panel.
4. Loosen small inside screw nut on capillary tube.
5. Remove capillary bulb from bulb holder inside the cookpot.
6. Straighten the capillary tube.
7. Remove larger outside nut that threads into pot wall.
8. Remove defective control from control panel area.
9. Insert new control and replace screws.
10. Uncoil capillary line, starting at capillary tube, and insert through cookpot wall.

WARNING

To avoid electrical shock or other injury, the capillary line must run under and away from all electrical power wires and terminals. The tube must NEVER be in such a position where it could accidentally touch the electrical power terminals.

13. Carefully bend the capillary tube as shown in photo and place into bulb brackets.
14. Pull excess capillary line from pot and tighten nut into cookpot wall.

CAUTION

Be sure capillary bulb of high limit is positioned as not to interfere with carrier or when cleaning the cookpot wall, or damage to capillary tube could result.

15. With excess capillary line pulled out, tighten smaller nut.
16. Replace front panel.
17. Refill with shortening.

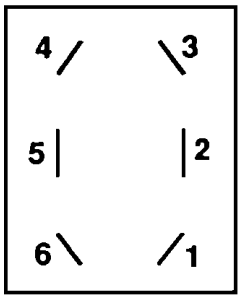
5-5. POWER/PUMP SWITCH

The Power/Pump Switch is a three way rocker switch with a center "OFF" position. With the switch in the POWER position the fryer will operate. With the switch in the PUMP position the filter pump will operate, but the unit will not heat.

WARNING

Remove electrical power suppled to the fryer by unplugging the unit, or turning off the wall circuit breaker or electrical shock could result.

Checkout



1. Remove Control Panel.
2. Label and remove wires from the switch.
3. "OFF" Position - should be open circuit anywhere on the switch.
4. "Power" Position
   Check from:
   #5 to #6 closed circuit
   #l to #2 closed circuit
5. "Pump" Position
   Check from:
   #4 to #5 closed circuit
   #3 to #2 closed circuit

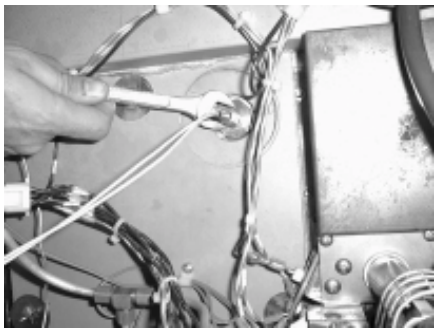
NOTE

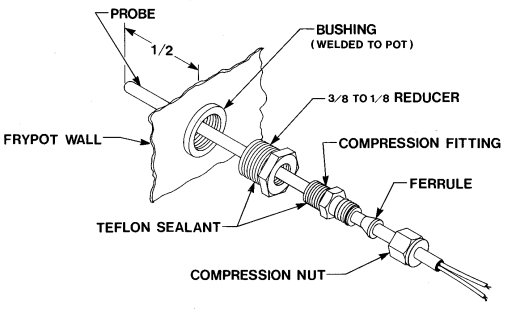
Check across the jumpers on the wires of the Power/Pump Switch. These jumpers have resistors and capacitors which may be faulty.

Replacement

1. With control panel removed, and wires off of the switch, push in on tabs on the switch to remove from the panel.
2. Replace with new switch, and reconnect wires to switch following the wiring diagram.
3. Replace the control panel.

5-6. TEMPERATURE PROBE REPLACEMENT





The Temperature Probe relays the actual shortening temperature to the control. If it becomes disabled, “E06” will show in the display. Also, if the temperature is out of calibration more than 10°F, or 10°C, the probe should be replaced as follows:

1. Remove electrical power supplied to the fryer.

WARNING

Place the Power Switch to the “OFF” position, and unplug the power cord or turn the wall circuit breaker off or electrical shock could result.

2. Drain the shortening from the cookpot.
3. Remove the Control Panel.
4. Using a 1/2" wrench, remove the nut on the compression fitting.
5. Remove the probe from the cookpot.
6. Place the nut and new ferrule on the new probe and insert the probe into the compression fitting until it extends one-half (1/2) inch (1.3 cm) into the cookpot.
7. Tighten hand tight and then a half turn with wrench.

CAUTION

Excess force will damage probe.

8. Connect new probe to PC board and replace Control Panel.
9. Replace shortening.
10. Turn power “ON” and check out fryer.

5-7. COMPLETE CONTROL PANEL HENNY PENNY

Should the Control Panel become inoperative, follow these instructions for replacing the board.

1. Remove electrical power supplied to the fryer.

WARNING

Place Power/Pump Switch in the "OFF" position, and unplug the power cord and/or turn the wall circuit breaker off or electrical shock could result.

2. Remove the two screws securing he Control Panel and lift panel up and out

3. Unplug the connectors going to the Control Board.

4. Install a new Control Panel.

5-8. PRESSURE REGULATION

The Henny Penny Fryer uses pressure as one of the components of the cooking process. Once the lid is sealed to the cookpot, and the solenoid valve closes, a deadweight valve maintains the correct pressure in the cookpot.

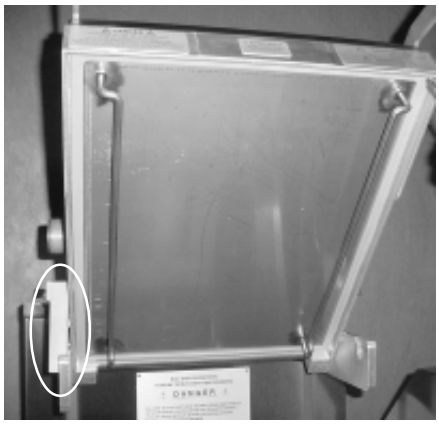
The lid has minimal and limited maintenance and repair procedures, which are addressed in the following sections.

The following is a routine maintenance schedule for the Lid:

Every 90 days
- Clean and reverse the lid gasket

Yearly Inspection
- Check Lid Gasket for splitting and tears-replace if necessary.
- Check Pressure Pads for wear-rotate if necessary
- Check Cam Slide Guides-replace if worn or broken
- Check Lid Rollers-replace if cracked or damaged

5-9. TILTING THE LID UPRIGHT



The Lid Assembly is easily tilted up for cleaning or servicing.

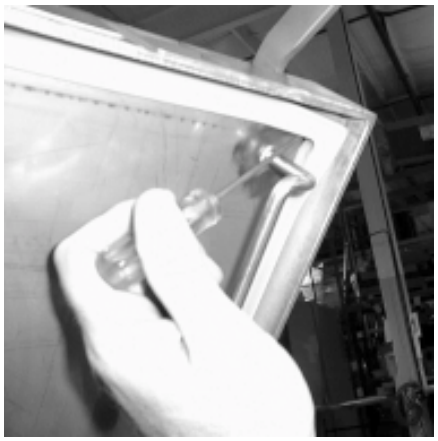
1. Raise the lid and remove racks and carrier.

2. Grasping the lid handle, lift the front of the lid up until it stops in an upright position.

WARNING

Be sure the metal arm on the left side of the lid is in the vertical position holding the lid in the upright position, or severe injuries could result. (See photo at left).

5-10. REVERSING THE LID GASKET



The gray rubber gasket surrounding the inside of the lid is designed to be reversed.

Because of heat expansion and the pressure used for the cooking process, the gasket is constantly under extreme stress. Reversing the lid gasket will help to assure that the fryer will not lose pressure through leakage.

1. Put the lid in the upright position, as previously described.

2. Using a thin blade screwdriver, pry out the gasket at the corners. Remove the gasket.

NOTE

Check the gasket for any tears or nicks. If the gasket is damaged it need to be replaced.

WARNING

Be careful that the lid doesn't fall down while it is in the upright position, or serious injury could result.

3. Clean the gasket and gasket seat with hot water.

4. Rotate the gasket with the opposite side facing out.

NOTE

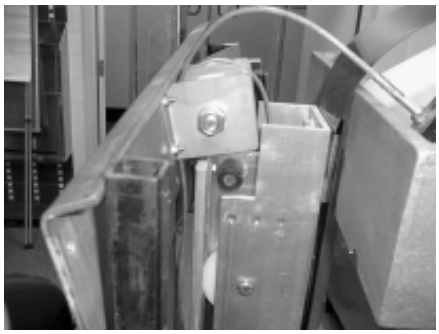
Begin the installation by installing the four corners of the lid gasket, and smoothing the gasket into place from the corners. Then move up to the middle of each side, working towards each corner.

5-11. LID COUNTERWEIGHT CABLES

The Lid Counterweight in the back of the fryer balances the weight of the lid system to allow easier opening and closing of the lid. The weight has two cables attached to it, and weighs about 150 lbs. (67.5 Kg).

1. Using a Phillips head screwdriver, remove the screws securing the back and top shrouds of the fryer and remove the shrouds.
2. Raise the lid.
3. Remove the steam box.
4. Remove the nipples from the dead weight and solenoid, that are attached to the front shroud.
5. Remove the bolts securing the lid stop bracket and remove bracket from shroud.
6. Remove the screws securing the shroud to the frame and remove the shroud.
7. Remove the nut from the nylatron slide and flip loosened end up over the lid.
8. Remove the 4 keps nuts from the bracket at top of the shroud.
9. Place support under lid arm (ex: block of wood), and remove the weights from the frame in the back of the cooker.

5-11. LID COUNTERWEIGHT CABLES (Continued)



10. Remove the Allen head bolts securing the stabilizer bracket and remove the bracket.

11. Remove the bolts and spacers securing the pulley bracket, and pull bracket back, to allow access to cable bracket.

12. Pull cable and bracket from unit and remove cable from bracket.

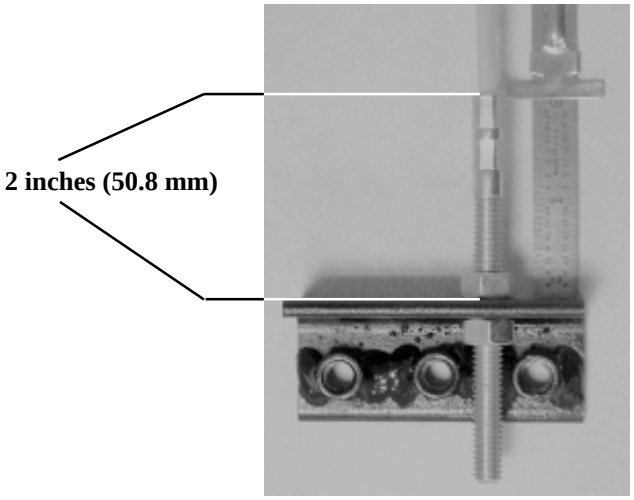
13. Remove cable from weight frame.

14. Thread new cable through pulley.

15. Thread nut on cable and place cable through weight frame.

16. Thread second nut onto end of cable, but do not tighten.

17. Thread nut on other end of cable and place through the bracket, then thread a second nut on the end of the cable. Tighten the nut to the bracket. 2 inches of the threaded cable end, should show above the bracket. See photo below.



NOTE

Both cables should have the same amount of threads extending through the brackets.

18. Tighten cable onto weight frame.

19. Reassemble in reverse order.

NOTE

Be sure to use pipe sealant on the pipe fittings.

5-12. PRESSURE PLATES

The pressure plates are plastic strips that the lid cam presses against to seal the lid. They are located on top of the shims.

1. Raise the lid.

2. Remove the four screws securing the lid cover and remove cover.

3. Push the lid cam back, off of the pressure plates.

4. Using an Allen wrench, remove the large bolt securing the pad.

5. Using a Phillips head screw driver, remove the small screw securing the pad securing the pressure plate and remove the broken plate.

NOTE

If the pressure plate is worn, but not broken, it can be reversed 180 degrees, and the other end of the plate used.

6. Install new plate in reverse order.

5-13. LID ADJUSTMENT

Lid shims are available, through the distributor, to adjust the amount of pressure put on the lid gasket. If steam leaks out from around the lid assembly, shims need to be placed under the pressure pads. Part number 37171.

WARNING

Other problems could cause the steam to leak, such as a cracked or worn gasket, gasket not installed properly, or the pressure plates are broken or worn. Be certain leaking is not caused by too much pressure before making any lid adjustments. Fryer should be operating at 12 psi. Refer to Operating Control Valve section. All these areas should be checked, or serious burns could result.

Use only one shim under each pressure plate. Excessive use of shims will cause premature wear to the pressure plates, gasket, and other lid parts, and could cause a leak around lid. Serious burns could result.

5-14. SOLENOID VALVE

This is an electromechanical device that causes pressure to be held in the cookpot. The solenoid valve closes at the beginning of the cook cycle and opens automatically at the end of the cook cycle. If this valve should become dirty, or the Teflon seat nicked, pressure will not build up. The electric fryer uses a 208/240 volt 60 hertz coil (50 hertz internationally). The gas uses a 120 volt, 60 hertz coil (208/240 volt, 50 hertz internationally).

WARNING

Before starting repair procedures, move the Power/Pump Switch to the "OFF" position. Disconnect main circuit breaker at the circuit breaker box and/or unplug service cord from the wall receptacle or electrical shock could result.

Coil Check Procedure

Remove the solenoid wires from the wire nuts which are found behind the access panel on the right side panel. Check across wires.

	RESULTS
208/240 Volt, 60 Hertz	150 Ohms
208/240 Volt, 50 Hertz	230 Ohms
120 Volt, 60 Hertz	50 Ohms

Replacement

1. Remove the "tru-arc" retaining clip on top of the coil housing.

2. Remove the cover.

3. If only the coil is to be replaced, disconnect the two coil wires at the wire nuts in the coil housing. Remove the coil, insert new coil, and connect the wires at the wire nuts. Assemble in reverse order of disassembly.

NOTE

The wires may be connected in any order.

5-14. SOLENOID VALVE (Continued)

4. If the core-disc assembly is sticking due to build up of shortening, breading, and food particles, proceed with the following steps:

   a. Loosen the nut on the elbow from the back shroud.

   b. Unscrew the solenoid bonnet assembly from the solenoid valve body.

   c. Remove the solenoid bonnet assembly and bonnet gasket.

   d. Remove the core-disc assembly, core spring retainer, and the core spring.

   e. Wash all these parts in hot water.

NOTE

If Teflon seals need to be replaced, proceed to Step 6; otherwise, assemble in reverse order of disassembly. Assemble valve core and blade with smooth side and rounded edge of blade toward the disc spring guide.

5. A repair kit (Part No. 17120) is available if any of the seals must be replaced. If any one seal is defective, they all should be replaced.

NOTE

Solenoid body must be removed from the fryer for replacement of seals.

6. Remove the back shroud, and disconnect the solenoid exhaust tube.

7. Remove the threaded nipple from the back of the solenoid.

8. Remove the two adapter screws which attach the pipe adapter to the solenoid valve body.

9. Remove the disc spring, guide, and Teflon seat.

10. Clean the valve body.

5-14. SOLENOID VALVE (Continued)

12. Wet "O" ring around seat with water and insert "O" ring assembly (flat side first) in valve through "IN" side of body. Use an eraser end of pencil and press in the Teflon seal until it snaps into place. BE CAREFUL NOT TO MAR OR NICK THE SEAT.

NOTE

The smallest nick can cause a pressure leak. Replace all "O" ring seals that are in the parts kit and reassemble valve.

13. If the complete valve is to be replaced, follow steps 1, 2, 3, 4, 6, 7, and 8 in this section.

14. Unscrew the adapter from the nipple, coming from the cookpot.

5-15. OPERATING CONTROL VALVE

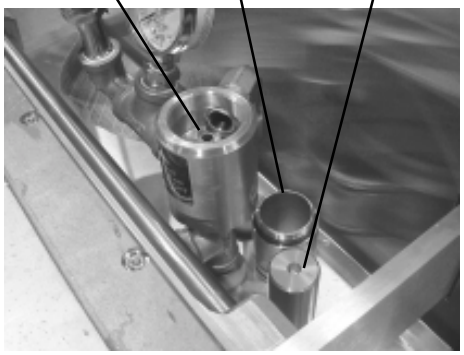
Operating Valve

Do not attempt to remove the valve cap while the fryer is in operation, or severe burns or other injuries could result.

The operating valves are located side by side at the back of the unit. The valve next to the pressure gauge is a 14 1/2 lb. safety relief valve, and the other valve, the operating valve.

Valves are working properly, when the pointer on the gauge is in the "OPERATING ZONE" (green area). The gauge pointer should not normally exceed the operating zone. If the pressure builds to 14 1/2 lbs., the safety relief valve will open to release steam pressure from inside cookpot.

5-15. OPERATING CONTROL VALVE (Continued)



DO NOT MANUALLY ACTIVATE THE SAFETY RELIEF VALVE. Hot steam will be released from valve when ring is pulled. Keep away from safety valve exhaust, or severe burns could result.

1. AT THE END OF EACH DAY'S USAGE OF THE FRYER, THE OPERATING VALVE MUST BE CLEANED. The fryer must be OFF and the pressure released. Open the lid and then remove the dead weight valve cap and dead weight.

WARNING

Failure to clean the operating control valve daily could result in the fryer building too much pressure. Severe injuries and burns could result.

2. Wipe both the cap and weight with a soft cloth. Make certain to thoroughly clean inside cap, the weight seat, and around valve orifice.

3. Dry the parts and replace immediately to prevent damage or loss.

5-16. REMOVAL OF SAFETY VALVE

DO NOT ATTEMPT TO REMOVE VALVE WHILE FRYER IS OPERATING, or severe burns or other injuries could result.

1. Use a wrench to loosen the valve from the pipe tee, turn counterclockwise to remove.

5-16. REMOVAL OF SAFETY VALVE (Continued)

2. Clean the inside of the pipe tee with hot water.

3. Immerse the safety relief valve in a soapy water solution for 24 hours. Use a 1 to 1 dilution rate. The valve cannot be disassembled. It is factory preset to open at 14 1/2 pounds of pressure. If it does not open or close, it must be replaced.

DO NOT DISASSEMBLE OR MODIFY THIS VALVE. Tampering with this valve could cause serious injuries and will also void agency approvals and appliance warranty.

5-17. PRESSURE GAUGE

Calibration Steps

The pressure gauge can be recalibrated should it be out of adjustment.

1. Remove the rim and glass.

2. If the indication hand shows a pressure or vacuum reading when it should stand at “0”, turn the recalibrator screw in the same direction in which the indicating hand is to be moved until the hand stands a proper “0” position.

3. Replace the rim and glass.

Cleaning Steps

1. Remove the gauge and check inside the pipe fittings from dead weight body. Make certain fittings are clean and open.

2. Clean and reinstall the gauge.

5-18. GAS CONTROL VALVE

The gas control valve sends regulated gas to the burners when the controller calls for heat. The control valve can be turned on or off. In the on position, and the power switch on, a spark ignitor lights a standing pilot, and when the control calls for heat, the valve is opened and the burners are ignited.

Safety Precautions

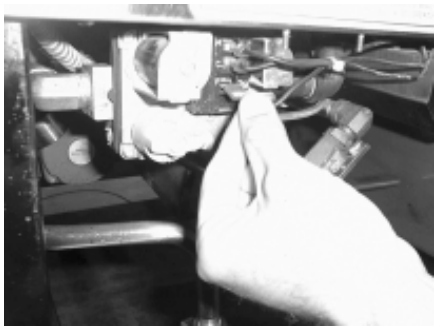
To avoid injury or property damage, before replacing gas valve, move the Power/Pump switch to the "OFF" position. Disconnect the main circuit breaker at the circuit breaker box, or unplug the service cord at the receptacle. Turn off the main gas supply to the cooker and disconnect and cap the supply line to fryer, or possible explosion could result.

Replacement

NOTE

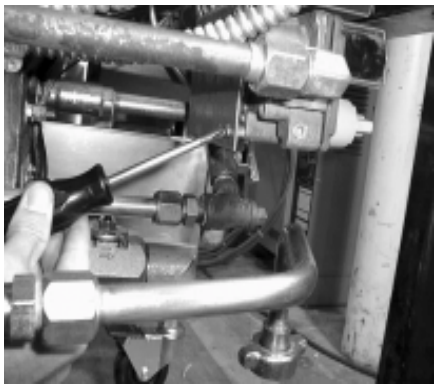
A voltage check at the control valve must be taken four (4) seconds after the Power/Pump switch is turned to the Power position.

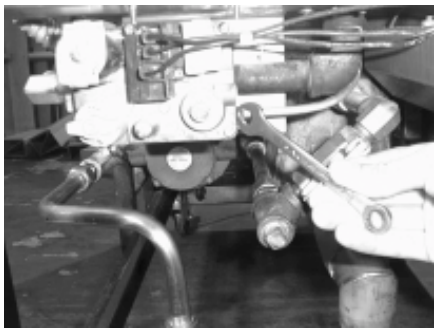
1. Turn gas knob to the "OFF', position.
2. Remove cover from control valve.



3. Remove the wires from the control valve.

5-18. GAS CONTROL VALVE (Continued)





4. Remove left side panel.
5. Remove control panel.
6. Unscrew nut from inlet line from the control valve.
7. Remove the bracket from behind the control valve.
8. Remove pilot light tube from control valve.
9. Loosen fittings from tee and pull control valve assembly from the unit.
10. Remove the fittings from the defective control valve, and place fittings on new valve.
12. Reassemble in reverse order.

5-19. BLOWER ASSEMBLY

The blower motor circulates air into the burner area to create the correct heat for the fryer. If the blower fails, a sensor will shut the power control valve down.

1. Remove the electrical power supplied to the unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove back shroud and right side panel.

3. Remove the tube from the blower.

NOTE

The blower tube will slide out of the bracket, instead of bolted, on the newer fryers. See photo below.

4. Remove the bracket from the frame.

5-19. BLOWER ASSEMBLY (Continued)

5. Remove the flue.

6. Disconnect wires at junction box.

7. Remove the blower from the plate.

8. Replace new blower in reverse order of procedures.

5-20. TRANSFORMER

The transformer reduces the voltage down to accommodate those components with low voltage.

1. Remove electrical power supplied to the unit.

WARNING

Remove the electrical power supplied to the fryer by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove the control panel.

3. Remove the two (2) screws securing the transformer to the unit and remove transformer.

4. Remove the wires from transformer.

NOTE

Mark wires before removal to insure new transformer is wired correctly.

5. Replace with new transformer in reverse order.

5-21. AIRFLOW SWITCH

The airflow switch senses the flow of air coming from the blower. If the airflow is reduced below a set amount, the switch will cut power to the control valve, which shuts the burners down.

Replacement

1. Remove electrical power supplied to the unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove control panel.

3. Remove screws securing air switch to the frame, and remove switch.

3. Pull hose from switch from under fryer.

4. Disconnect wires from switch.

NOTE

Mark wires before removal to insure new airflow switch is wired correctly.

5. Install new airflow switch in reverse order.

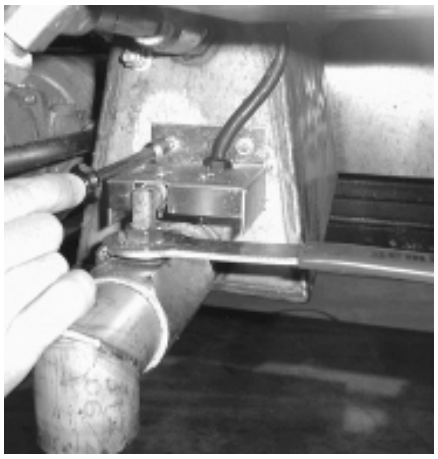
WARNING

Do not tamper with, or disassemble this component. It is set and sealed from the factory and is not to be adjusted.

5-22. DRAIN MICROSWITCH

Upon pulling out on the drain handle, the microswitch should be activated and the unit will not heat, but when the handle is pushed back, the unit should operate properly. The bracket on the microswitch is slotted so it can be adjusted backward or forward.

1. Remove electrical power supplied to the unit.



WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. The following check should be made to determine if the Drain Switch is defective.

a. Remove bracket from the unit.

b. Remove wires from the switch.

c. Check for continuity across the two outside terminals on the Drain Switch. If circuit is open, the Drain Switch is bad. The circuit should only be opened by pressing on the actuator of the Drain Switch.

3. To replace switch, remove switch from the bracket, and install switch in reverse order.

4. Test to see if drain valve handle actuates the switch. The gap between the drain switch and the shaft should be no more than 1/8" (3 mm).
   NOTE: Listen for click of switch while pulling drain valve handle.

5-23. DRAIN VALVE AND EXTENSION

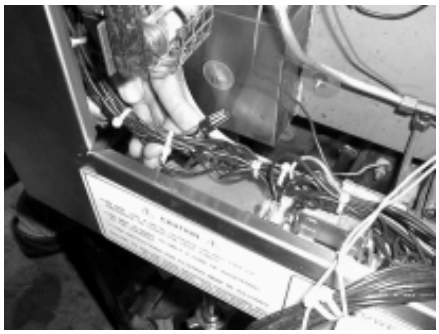
Replacement

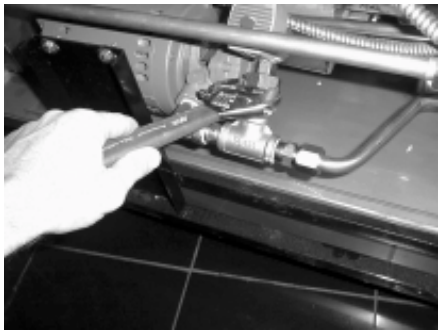
The drain valve opens when the drain valve handle is pulled out and drains the shortening out of the pot.

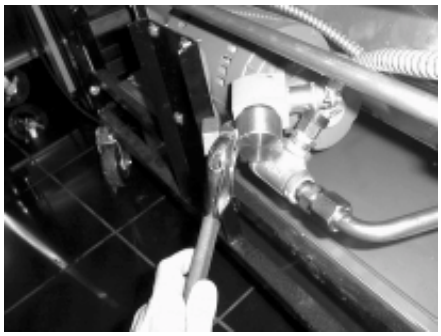
1. Using a 3/8" socket, remove the nuts securing the drain switch bracket, and pull the bracket from the studs.
2. Remove the nut securing the drain handle and pull the handle from the drain valve.
3. Using a large adjustable wrench, unscrew the drain valve and extension from the unit.
4. Replace the drain valve and extension.
5. Replace the drain switch bracket.
6. Adjust the microswitch to be no more than 1/8" (3 mm) from the shaft of the drain valve.

   NOTE: Listen for click of switch while pulling drain valve handle.

5-24. AIR VALVE







The air valve allows circulation of the shortening in the cookpot to keep the shortening at a uniform temperature.

1. Remove electrical power supplied to the unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove the left side panel.

3. Remove the wires from the wire nuts.

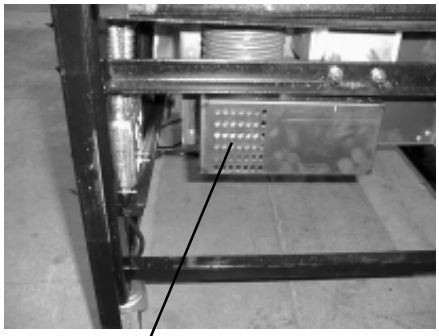
4. Disconnect union at the valve.

5. Loosen the nut on the conduit connector and pull coil from conduit.

6. Remove close nipple and female part of union from valve body.

7. Replace with new valve in reverse order.

5-25. CLEANING THE DILUTION BOX



Dilution Box

Clean the dilution box **monthly** to ensure the unit operates efficiently and without failures.

1. **Make sure unit is off,** and close and lock the lid.

2. Remove back shroud of unit and clean the dilution box with a cloth, or brush. Make sure the holes in the box are free of debris. Replace back shroud when finished.

NOTE

Depending on the breading location and conditions within the kitchen area, cleaning the dilution box, may need cleaned more frequently.

5-26. CLEANING THE BLOWER WHEEL

The blower wheel must be cleaned **annually** to ensure the unit operates efficiently and without failures.

1. **Make sure unit is off,** and raise the lid.

2. Remove the back shroud of the unit.

3. Remove the hose from the blower housing.

NOTE

The blower tube will slide out of the bracket, instead of bolted, on the newer fryers. See photo below.

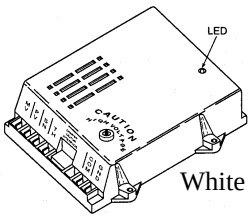
4. Clean the fins of the blower wheel, using a brush, or straight blade screwdriver. Make sure the fins are clean of any debris.

NOTE

Depending on the breading location and conditions within the kitchen area, cleaning the blower wheel, may need to be done more frequently.

5-27. IGNITION MODULES

LED Indication

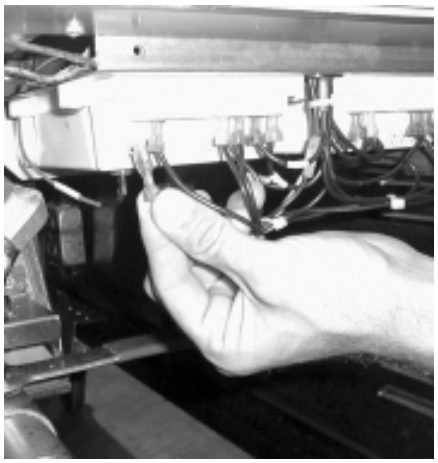


White Rogers

Robertshaw

LED

Replacement



The ignition modules send 24 volts to the ignitors and gas valve.

Two different modules are in the field. The White Rogers modules have a red LED, and the Robershaw modules have a green LED. These LEDs help to identify a failure.

For the White Rogers' module, when the control calls for heat, the LED will flash, then go out, indicating the control is functional. If the LED continues to flash, the module did not sense a pilot flame. If the LED stays on continuously, an internal fault has been detected, and the module should be replaced.

For the Robertshaw, when the control calls for heat, the LED will be on continuously, indicating the control is functional. If the LED flashes, the module did not sense a pilot flame. If the LED goes out while the control is calling for heat, an internal fault had been detected, and the module should be replaced.

1. Remove electrical power supplied to the unit.

   WARNING

   Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove the control panel as discussed in section 5-6.

3. Remove the condensation drain pan.

4. Using a Phillips head screwdriver, remove the screws securing the module cover and remove the cover.

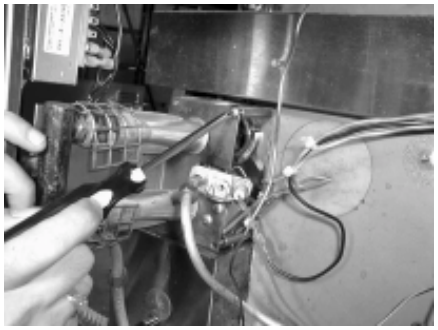
5. Label and remove the wires from the module.

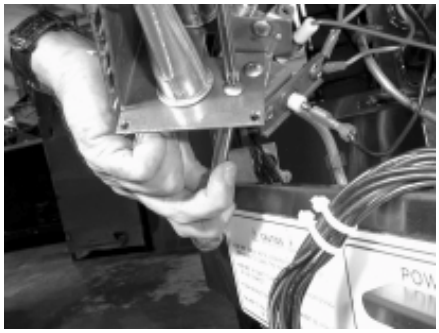
6. Using a 3/8" socket and Phillips head screwdriver, remove the nuts and screws securing the module and remove it from the unit.

7. Replace with module in reverse order.

5-28. IGNITOR ASSEMBLY

Replacement





The 690 has electronic spark ignition, that lights a standing pilot.

1. Remove electrical power supplied to the unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

DANGER

To avoid injury or property damage, before starting this procedure, move the Power/Pump switch to the "OFF" position. Disconnect the main circuit breaker at the circuit breaker box, or unplug the service cord at the receptacle. Turn off the main gas supply to the cooker and disconnect and cap the supply line to fryer, or possible explosion could result.

2. Remove the control panel as discussed in section 5-6.
3. Disconnect the 1/4" gas line fitting from the pilot assembly.
4. Follow the wire from the spark ignitor to the module, and remove the wire from the module.
5. Remove the left, or right side panel, depending upon which ignitor assembly to be removed.
6. Disconnect gas line (for the left ignitor assembly).
7. Remove the 4 screws securing the burner assembly, and pull the assembly from the unit.
8. Using a Phillips head screwdriver, remove the screw securing the ignitor assembly to the burner assembly, and pull the ignitor assembly from the unit.
9. Secure the new assembly with the screw previously removed, making sure the assembly is turned to provide a 1/8" gap between the spark ignitor and the hood of the pilot assembly.

5-29. FLAME SENSOR ASSEMBLY

Replacement

The flame sensor should glow a bright red when the pilot is lit and allows the gas valve to open. If it does not sense a flame, it will shut the gas valve down.

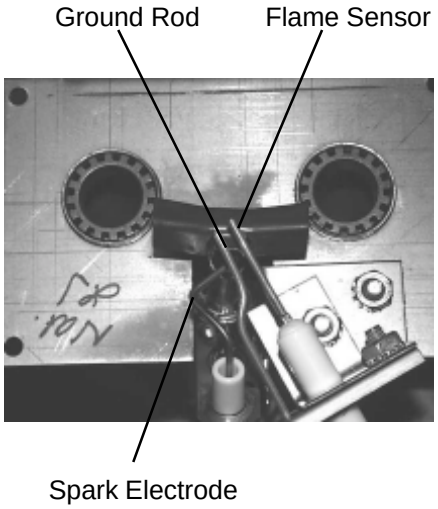
1. Remove electrical power supplied to the unit.

WARNING

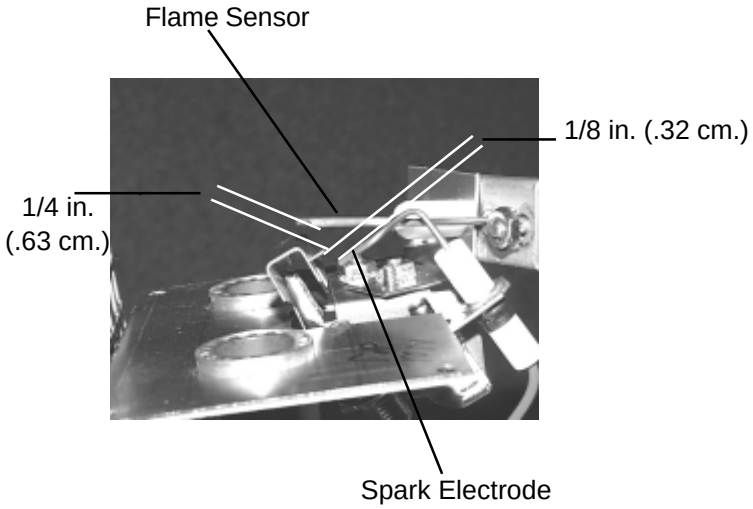
Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove the control panel as discussed in section 5-6.
3. Pull the wire off of the terminal of the flame sensor.
4. Using Phillips head screwdriver, remove the screw securing the flame sensor assembly, and remove the assembly from the unit.
5. Replace with new assembly in reverse order. Make sure the flame sensor has 1/4" gap between it and the pilot hood.

5-30. IGNITOR AND FLAME SENSOR ADJUSTMENT



For the proper function of the ignitor and flame sensor it is **critical** that they are at the adjusted properly. The flame rectification, from the flame sensor to the module, should at least be 1.3 microamps. See photos.



NOTE

If the burner assembly is removed from the cooker to install and adjust the parts, once the assembly is re-installed, check the spacing of the components again.

5-31. NYLATRON STRIPS REPLACEMENT

1. Remove back and top shrouds

2. Remove the screw and keps nut securing the nylatron to the extension.

3. Remove the screws securing the guides, and slide the guides up and out from the top of the shroud.

4. Pull the broken piece from the unit. The nylatron is separated into two pieces, top and bottom.

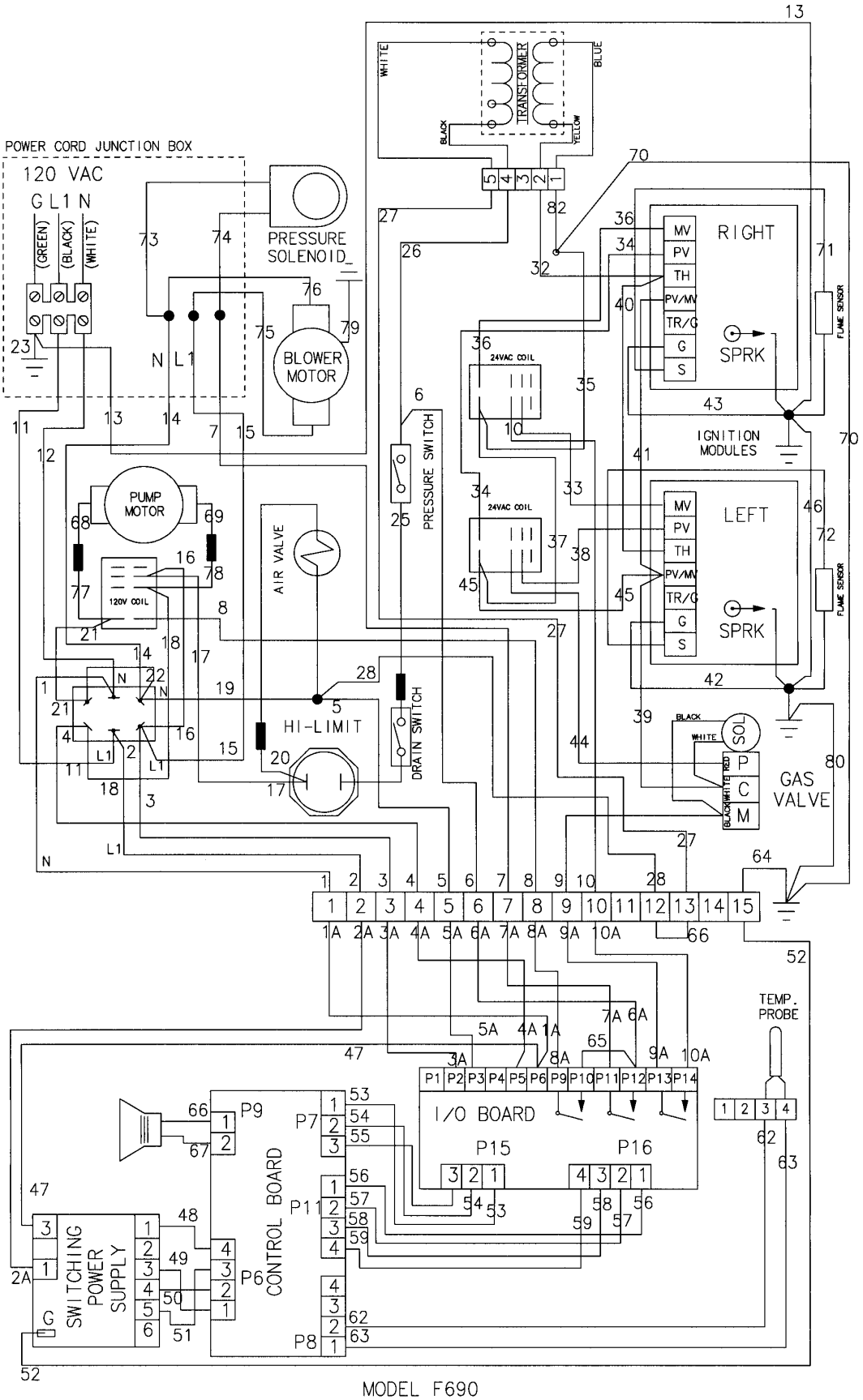
5. Reassemble in reverse order.

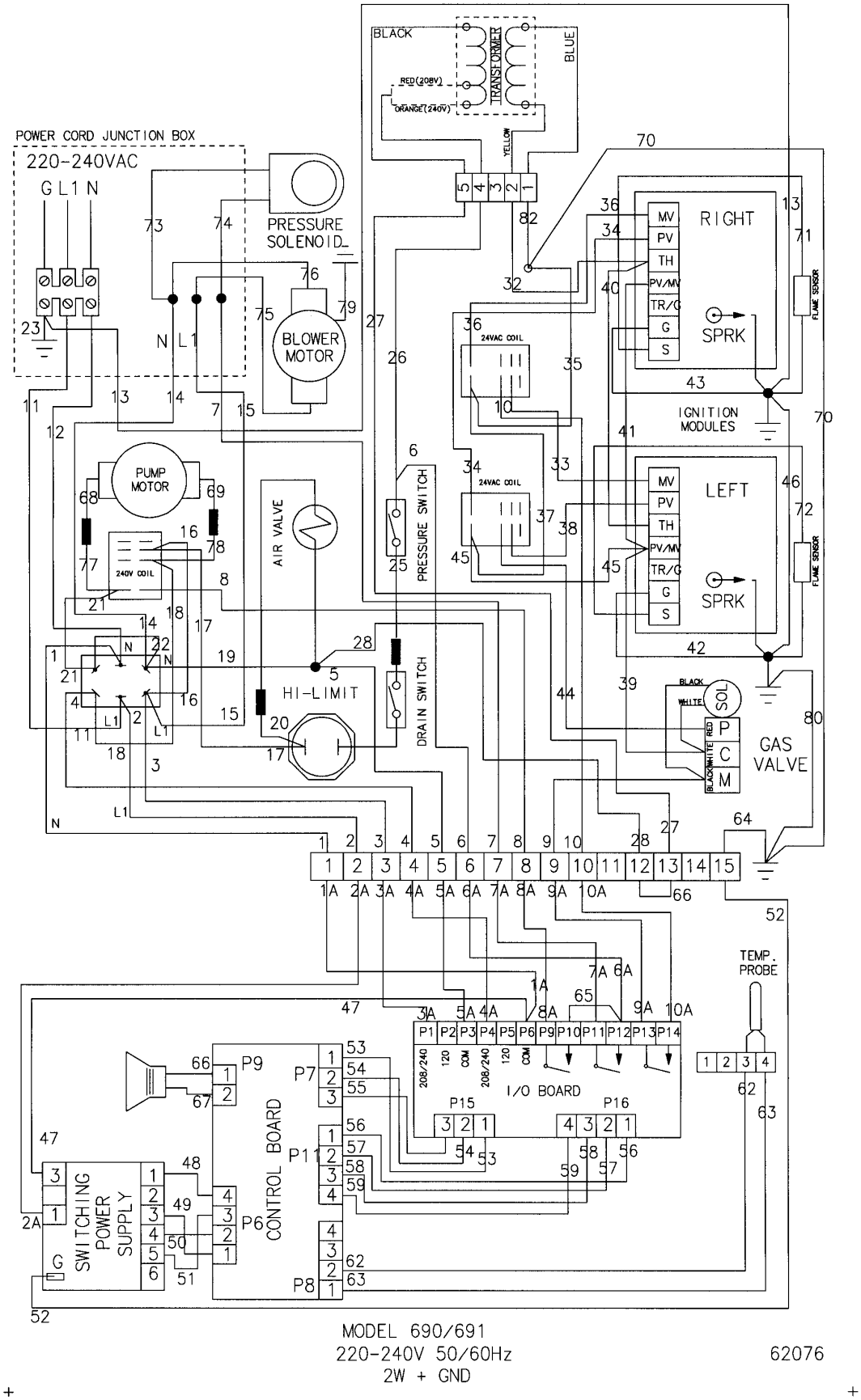
5-32. LUBRICATING LID ROLLERS

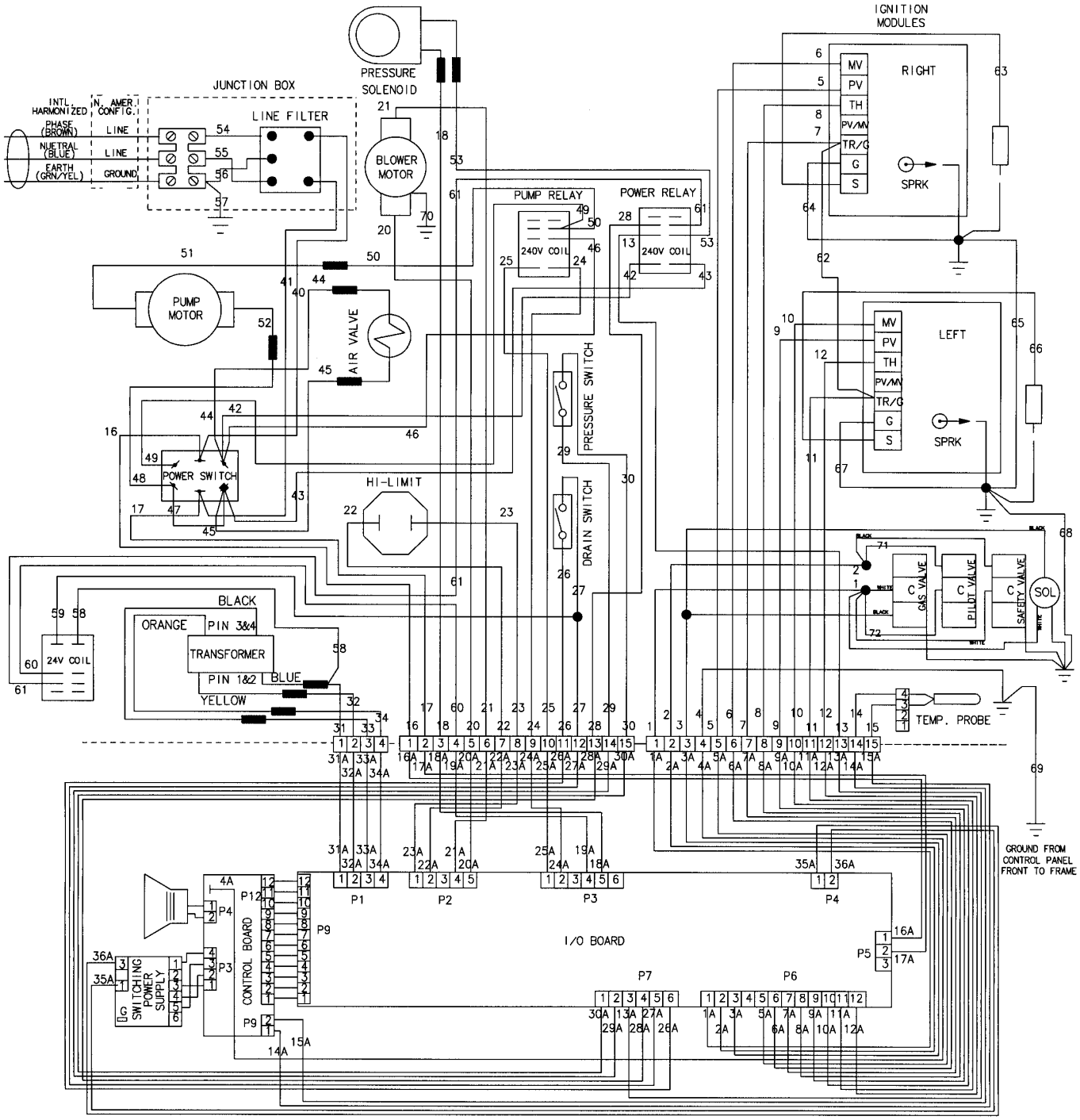
The lid rollers, in the back of the cooker, should be lubricated at least once a year, to allow the lid easy movement.

1. Remove the back shroud of the cooker.

2. Using spindle lube, part number 12124, place a small amount of lube on both top and bottom rollers. Make sure to lube both left and right rollers.

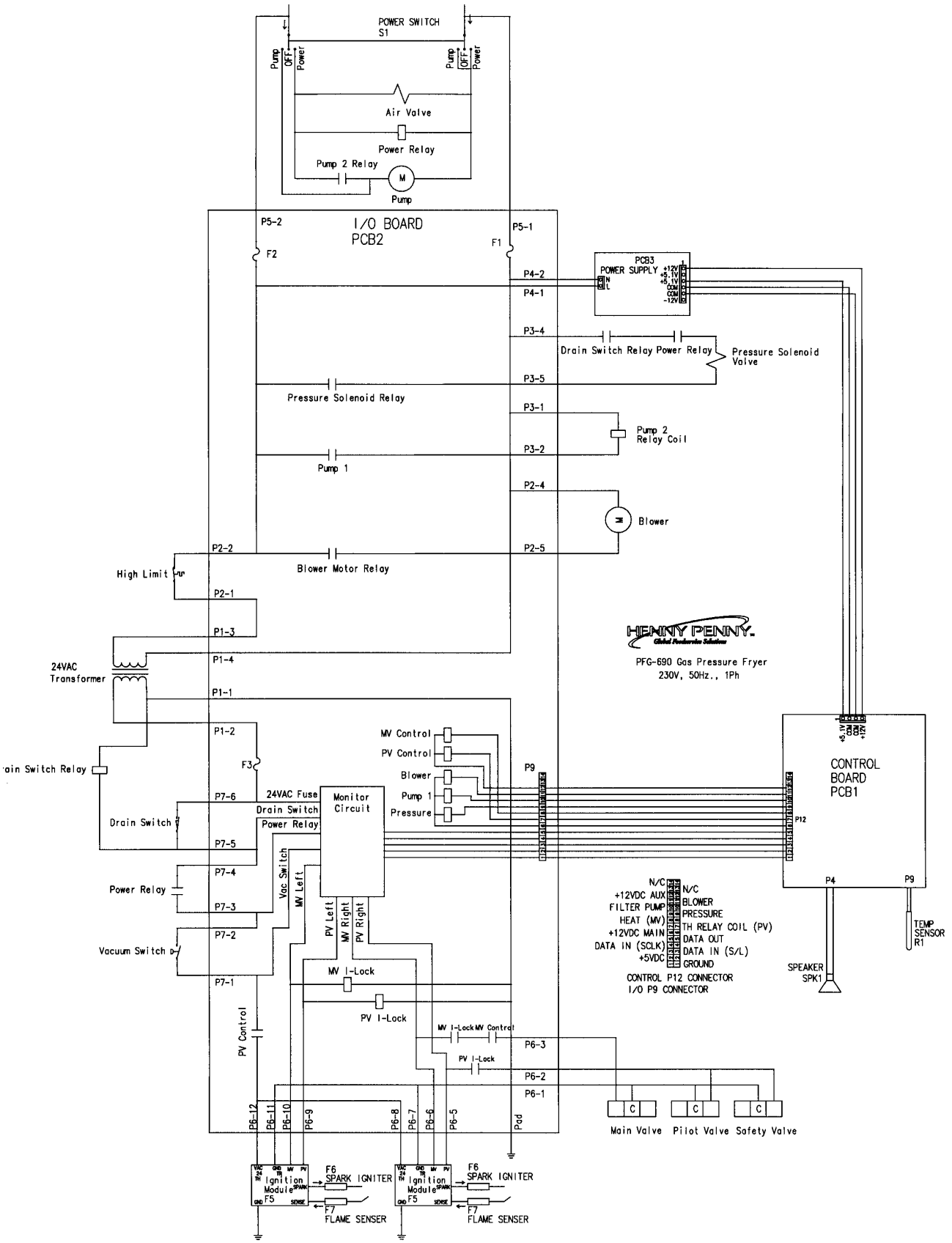

POWER CORD JUNCTION BOX
120 VAC
G L1 N
(GREEN)
(BLACK)
(WHITE)
PRESSURE SOLENOID
BLOWER MOTOR
N L1
PUMP MOTOR
120V COIL
AIR VALVE
HI-LIMIT
PRESSURE SWITCH
DRAIN SWITCH
TRANSFORMER
WHITE
BLUE
BLACK
YELLOW
24VAC COIL
24VAC COIL
RIGHT
LEFT
MV
PV
TH
PV/MV
TR/G
G
S
SPRK
FLAME SENSOR
IGNITION MODULES
GAS VALVE
SOL
P
C
M
TEMP. PROBE
I/O BOARD
P15
P16
CONTROL BOARD
P9
P7
P11
P6
P8
SWITCHING POWER SUPPLY
MODEL F690
120V 50/60Hz
2W + GND
62077


POWER CORD JUNCTION BOX
220-240VAC
G L1 N
PRESSURE SOLENOID
BLOWER MOTOR
PUMP MOTOR
AIR VALVE
PRESSURE SWITCH
HI-LIMIT
DRAIN SWITCH
TRANSFORMER
BLACK
BLUE
YELLOW
RED(208V)
ORANGE(240V)
24VAC COIL
240V COIL
RIGHT
LEFT
MV
PV
TH
PV/MV
TR/G
G
S
SPRK
FLAME SENSOR
IGNITION MODULES
GAS VALVE
SOL
P
C
M
TEMP. PROBE
I/O BOARD
CONTROL BOARD
SWITCHING POWER SUPPLY
MODEL 690/691
220-240V 50/60Hz
2W + GND
62076



MODEL 690/691
230V 50/60 Hz
2+G

54914


POWER SWITCH
S1
Pump
OFF
Power
Air Valve
Power Relay
Pump 2 Relay
M
Pump
I/O BOARD
PCB2
P5-2
P5-1
F1
F2
PCB3
POWER SUPPLY
P4-2
P4-1
P3-4
Drain Switch Relay Power Relay
Pressure Solenoid Valve
P3-5
Pressure Solenoid Relay
P3-1
Pump 2 Relay Coil
P3-2
Pump 1
P2-4
Blower
P2-2
P2-5
Blower Motor Relay
High Limit
P2-1
P1-3
P1-4
24VAC Transformer
P1-1
P1-2
F3
Drain Switch Relay
P7-6
24VAC Fuse
Drain Switch
Power Relay
Monitor Circuit
Drain Switch
P7-5
P7-4
Power Relay
P7-3
Vac Switch
MV Left
PV Left
MV Right
PV Right
P7-2
Vacuum Switch
P7-1
MV I-Lock
PV I-Lock
PV Control
MV I-Lock
MV Control
PV I-Lock
P6-3
P6-2
P6-1
P6-12
P6-11
P6-10
P6-9
P6-8
P6-7
P6-6
P6-5
Pad
MV Control
PV Control
Blower
Pump 1
Pressure
P9
HENNY PENNY
PFG-690 Gas Pressure Fryer
230V, 50Hz., 1Ph
CONTROL BOARD
PCB1
P12
P4
P9
N/C
+12VDC AUX
FILTER PUMP
HEAT (MV)
+12VDC MAIN
DATA IN (SCLK)
+5VDC
N/C
BLOWER
PRESSURE
TH RELAY COIL (PV)
DATA OUT
DATA IN (S/L)
GROUND
CONTROL P12 CONNECTOR
I/O P9 CONNECTOR
TEMP SENSOR R1
SPEAKER SPK1
Main Valve
Pilot Valve
Safety Valve
Ignition Module
F5
F6 SPARK IGNITER
F7 FLAME SENSER
Ignition Module
F5
F6 SPARK IGNITER
F7 FLAME SENSER

SECTION 6. PARTS INFORMATION

6-1. INTRODUCTION

This section lists the replaceable parts of the Henny Penny Model 690 cooker.

6-2. GENUINE PARTS

Use only genuine Henny Penny parts in your fryer. Using a part of lesser quality or substitute design may result in damage to the unit or personal injury.

6-3. WHEN ORDERING PARTS

Once the parts that you want to order have been found in the parts list, write down the following information:

Item Number 2
Part Number 16738 Example:
Description High Limit

From the data plate, list the following information:

Product Number 01100
Serial Number 0001 Example:
Voltage 120

6-4. PRICES

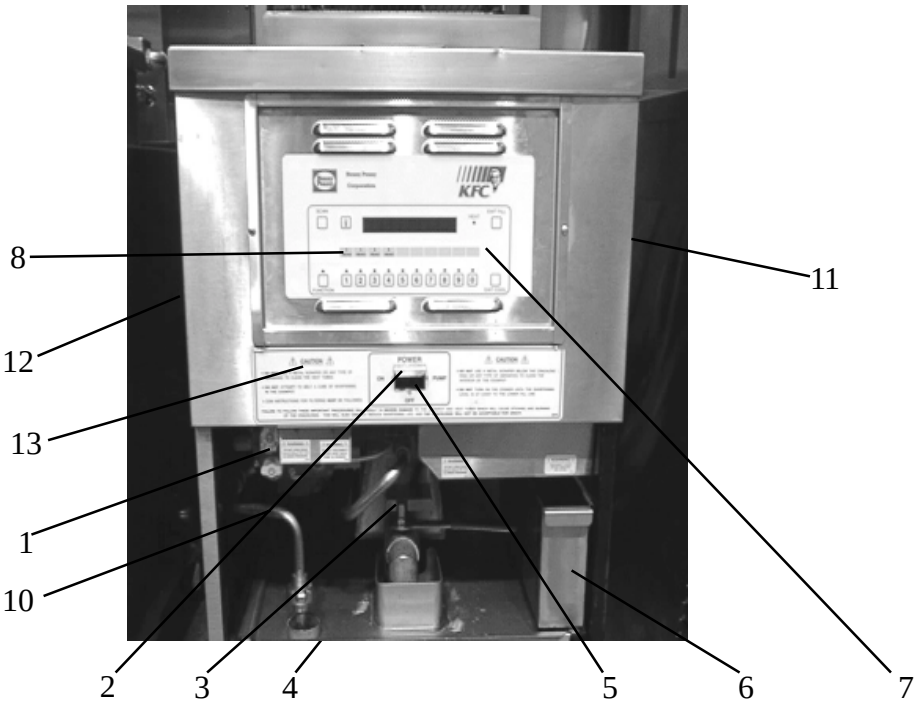
Your distributor has a price parts list and will be glad to inform you of the cost of your parts order.

6-5. DELIVERY

Commonly replaced items are stocked by your distributor and will be sent out when your order is received. Other parts will be ordered, by your distributor, from Henny Penny Corporation. Normally, these will be sent to your distributor within three working days.

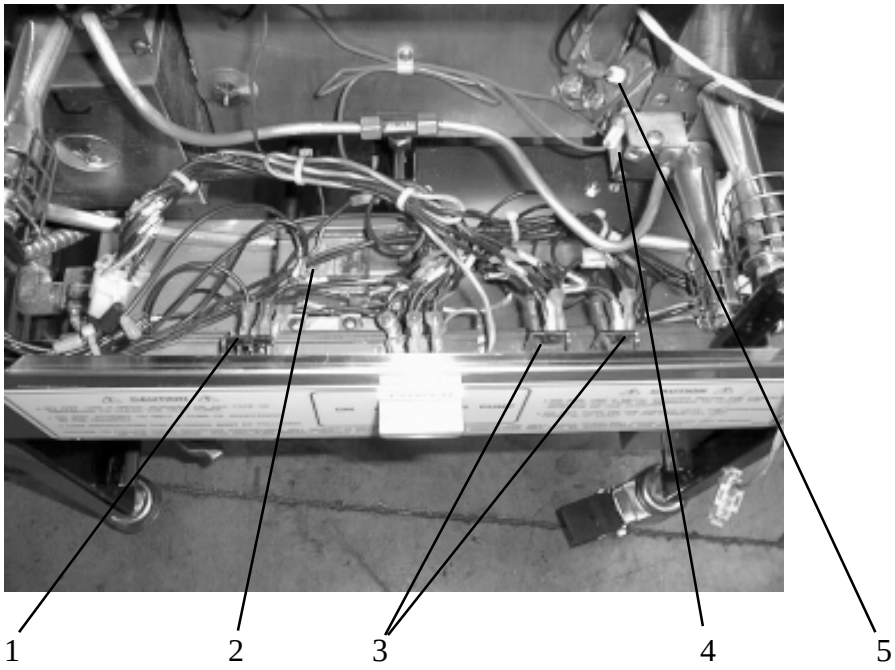
6-6. WARRANTY

All replacement parts (except lamps and fuses) are warranted for 90 days against manufacturing defects and workmanship. If damage occurs during shipping, notify the carrier at once so that a claim may be properly filed. Refer to warranty in the front of this manual for other rights and limitations.



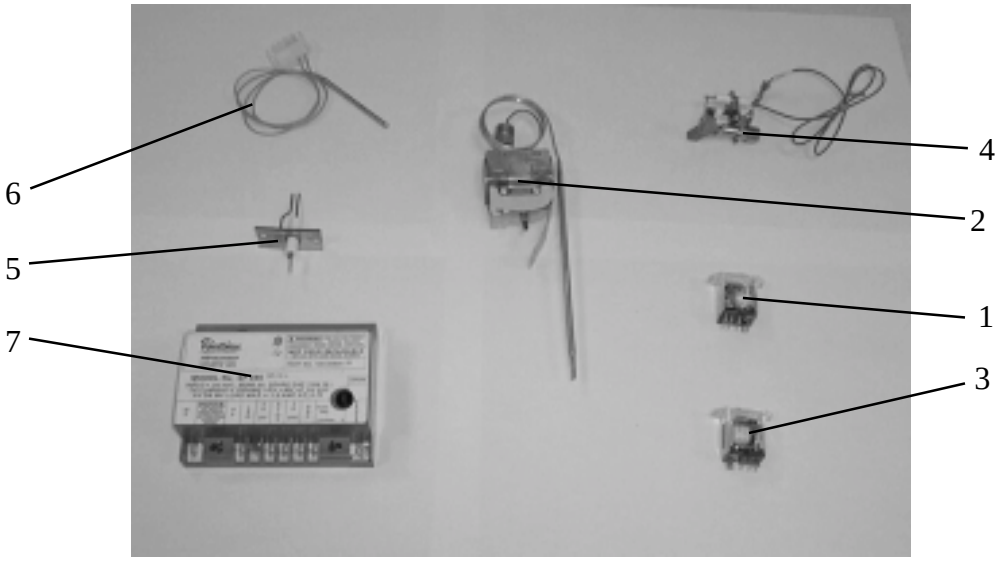
Item No.	Part No.	Description	Qty.
1	52476	24V Gas Valve Assy. - Nat.	1
1	52129	24V Gas Valve Only - Nat.	1
1	54976	24V Gas Valve Assy. - CE - Nat.	1
1	21332	24V Gas Valve Assy. - LP	1
2	53669	Power Switch Guard	1
3	54228	Drain Switch with Boot	1
4	21355	Drain Valve w/Extension	1
5	29898	Power Switch	1
6	51737	Condensation Pan Assy	1
7	52511RB	Control Panel Assy - SMS	1
7	56834RB	Control Panel Assy. - Non-SMS	1
7	55300RB	Control Panel Assy - 220-240V	1
7	55559RB	Control Panel Assy - CE	1
7	21363RB	Control Panel Assy - England only	1
8	54922	Menu Card - 690	1
9*	54988	In-Line Filter - CE (Junction Box)	1
10	62009	Bottom Pump Line Assembly	1
11	51835	Side Panel - Left	1
12	51837	Side Panel - Right	1
13	52473	Decal - Power/Pump	1
14*	FA51-315	Fuse 3 amp - Switching Power Supply	1
15*	61439	High Limit Reset Decal	1
16*	51877	Speaker and Wire Assy.	1
17*	38468	Solenoid - Gas Valve - 24 Volt - 60 Hz. SN: IH024JJ and above	1
17*	34802	Solenoid - Gas Valve - 24 Volt - 50 Hz. SN: IH024JJ and above	1

* Not Shown

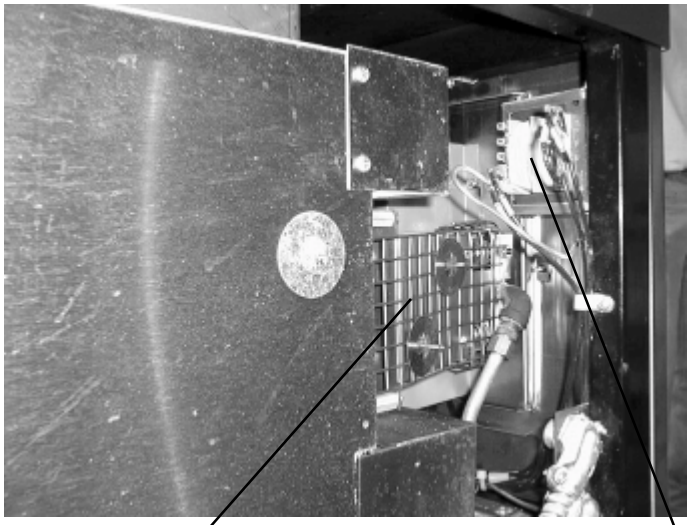


Item No.	Part No.	Description	Qty.
1	54472	Power Relay-120V	1
1	56394	Power Relay-240V	1
2	16738	High Limit	1
2	60241	High Limit - CE	1
3	60818	Relay - 24V-10A	2
4	52075	Pilot and Ignitor Assy	2
4	21333	Pilot Assembly - LP	2
5	52074	Flame Sensor	2
6*	54878	Pilot Orifice - LP	2
7*	51725	Orifice - Brass - Nat.	2
7*	51730	Orifice - Brass - LP	2
7*	55452	Orifice - Brass - Nat. - CE	2
7*	55453	Orifice - Brass - LP - CE	2
8*	14222	Conversion Kit - Nat. to LP	1
9*	14221	Conversion Kit - LP to Nat.	1
9*	14269	Conversion Kit - LP to Nat.-Type13A (Japan)	1
10*	62053	Shield, Wire, R.H. Burner	1
11*	62060	Shield, High Limit	1

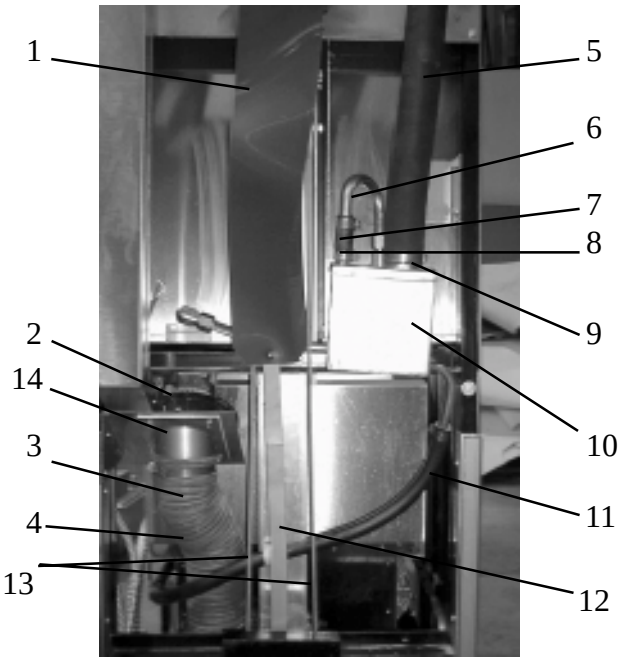
*not shown



Item No.	Part No.	Description	Qty.
1	54472	Power Relay-120V	1
1	56394	Power Relay-240V	1
2	16738	High Limit	1
2	60241	High Limit - CE	1
3	60818	Relay - 24V-10A	2
4	52075	Pilot and Ignitor Assy	2
4	21333	Pilot Assembly - LP	2
5	52074	Flame Sensor	2
6	56835	Probe Assy	1
6	14266	Kit - Probe Assy. - CE (Before Jan. 1, 2000)	1
7	14254	Ignition Module Kit - JH018IH and below	2
7	21347	Ignition Module - JH019IH and above	2
7	14236	Ignition Module Kit - CE - JH018IH and below	2
7	54924	Ignition Module - CE - JH019IH and above	2



Item No.	Part No.	Description	Qty.
1	54902	Wire Guard - Burner	2
2	60207	Transformer - 120 Volt-24 Volt Secondary	1
2	60536	Transformer - 208/240 Volt-24 Volt Secondary	1



Item No.	Part No.	Description	Qty.
1	56824	Lift Strap Filler-Upper - Nylatron	1
1*	56825	Lift Strap Filler-Lower- Nylatron	1
1	14218	Single to Double Lift Strap Kit	1
2	52078	Blower Motor - 120 volt	1
2	54907	Blower Motor - 240 volt	1
2	21398	Blower Moter - 100 volt	1
3	MS01-429	Hose Clamp - 3 9/16”-4 1/2”	1
4	52103	Blower Hose	1
5	52123	Steam Exhaust Hose	1
6	52185	Steam Box Tube Assy.	1
7	52124	Tube Extension	1
8	MS01-297	Hose Clamp - .562-1.062	2
9	MS01-428	Hose Clamp - 1 9/16” - 2 1/2”	1
10	52109	Steam Exhaust Tank Assembly-SN: CH050II and below	1
10	56312	Steam Exhaust Tank Assembly-SN: CH051II and above	1
11	51748	Condensation Hose	1
12	52177	Lift Strap	1
13	35207	Cable	2
14	55675	Blower Inlet Assy.	1
15*	54905	Dilution Box Cover - **CE/High Altitude**	1

Not Shown*

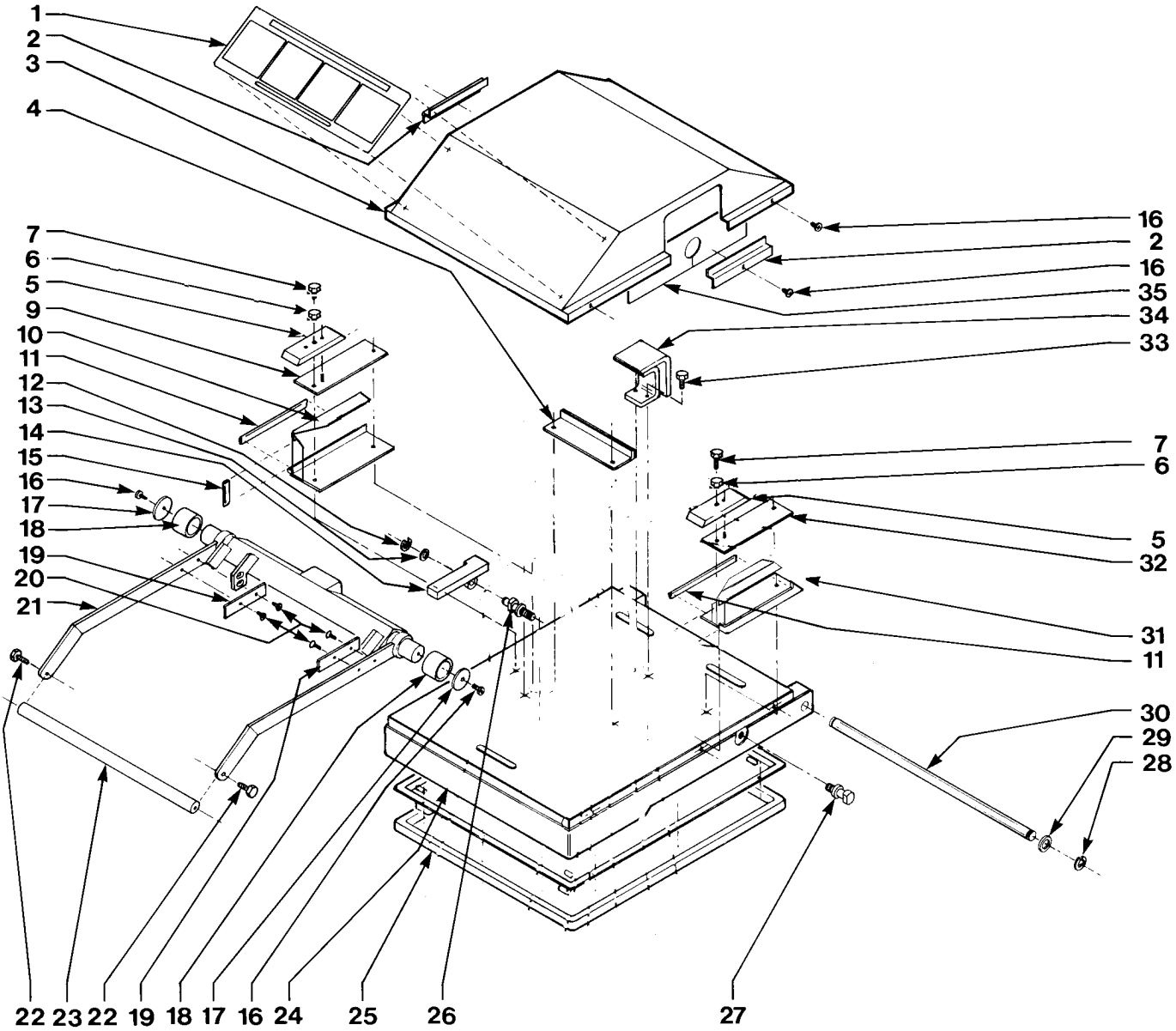

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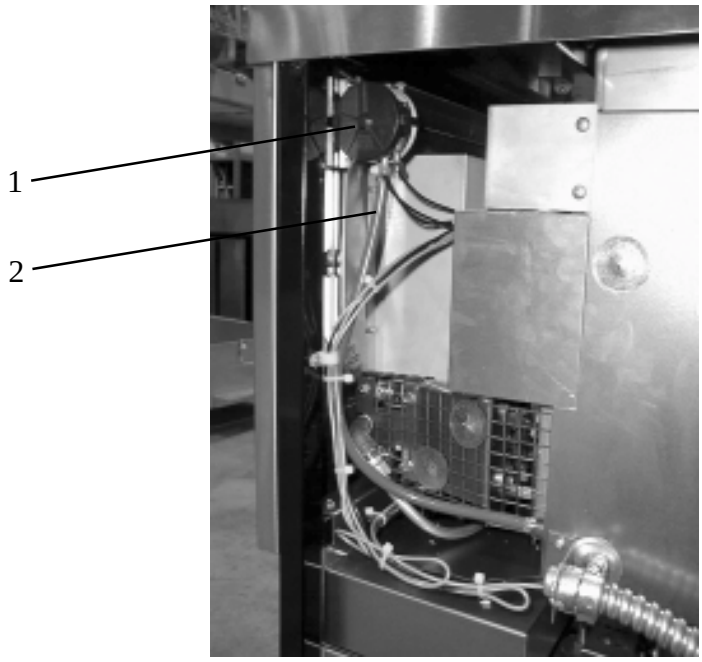
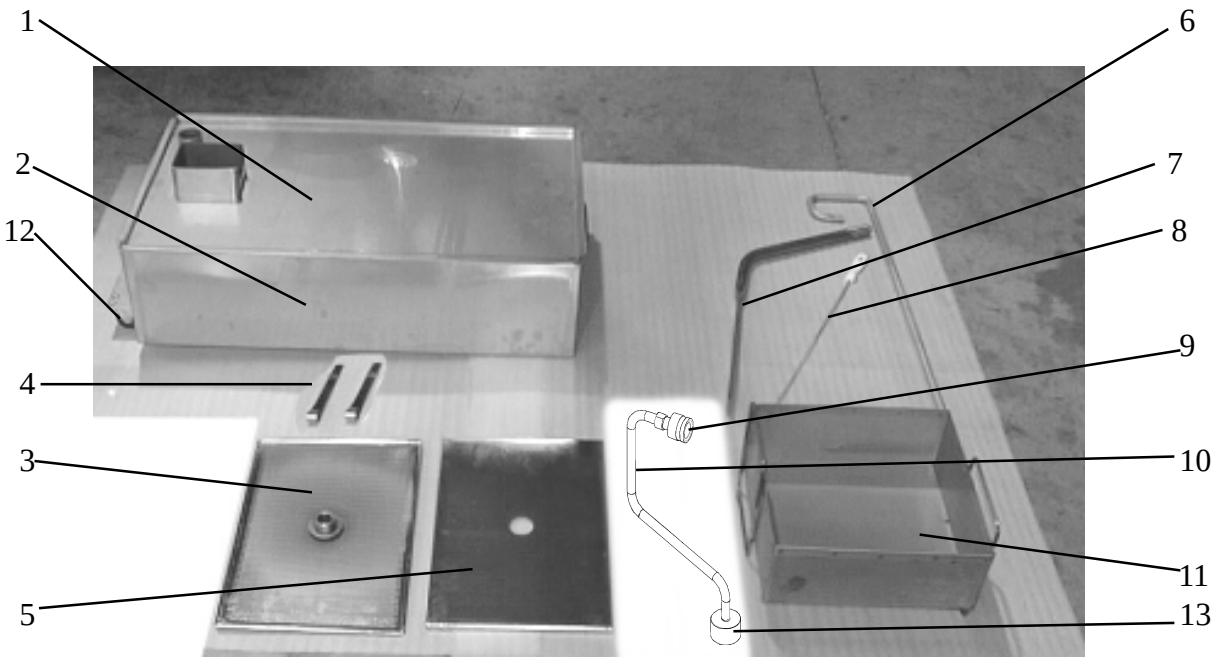
FIGURE & ITEM NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSY
1	35792	LID INSTRUCTION LABEL	1
2	35675	FILLER, Lid	2
3	51531	COVER, Lid, Main	1
4	35413	PLATE, Trip	1
5	52627	Pressure Pad Assembly	2
5	49864	Pressure Pad (use 52627)	2
6	49852	Bushing (not shown)	2
7	SC01-204	Screw 1/4-20 x 1.00 Sock Butt Hd	2
8	37171	SHIM, Lid (.030)	1
9	49962	PLATE, Shim Assembly (L.H.)	1
10	49890	PLATE, Cam Guide (L.H.)	1
11	35359	SLIDE, (6")	2
12	16121	RING, (Tru-Arc) Latch Pin	1
13	WA01-020	WASHER, Lid Stop	1
14	51531	CAST, Lid Stop	1
16	SC01-074	SCREW, #10-32 x 1/2 PH THD SS	8
17	35223	WASHER, Special	1
18	35227	ROLLER, Linkage Shaft	2
19	35339	GUIDE, Handle Side	2
20	SC01-062	SCREW, #6-32 x 3/8 PH FH	4
21	34510	LINKAGE ASSEMBLY	1
22	SC01-041	SCREW, 5/16-18 x 1.00 Hex HD C	2
23	36285	WELDMENT, Handle Tap Plate	1
24	35099	MACHINE LID	1
25	34526	GASKET, Lid	1
26	35945	PIN, Lid Support	1
27	35032	PIN, Lid Support	1
28	RR01-010	RING, Ret. 3/4 Shaft SS	2
29	36312	WASHER, Lid Hinge	2
30	35033	PIN, Lid Hinge	1
31	49895	PLATE, Cam Guide (R.H.)	1
32	49963	PLATE Shim Assembly (R.H.)	1
33	SC01-146	SCREW, 1/4-20 x 3/4 Hex HD SS	2
34	52477	LIFT, Lid	1
35	35465	CAM SLIDE FILLER	2
36	52497	LATCH ASSEMBLY, Coated	1
37	52498	LATCH SPRING (not shown)	1
37	SC01-214	SCREW, Latch, 10-32 x 1 PH THD SS (not shown)	2
38	LW02-006	LOCKWASHER, Latch (not shown)	2
39	52728	SHIM, Lid Lift (not shown)	1

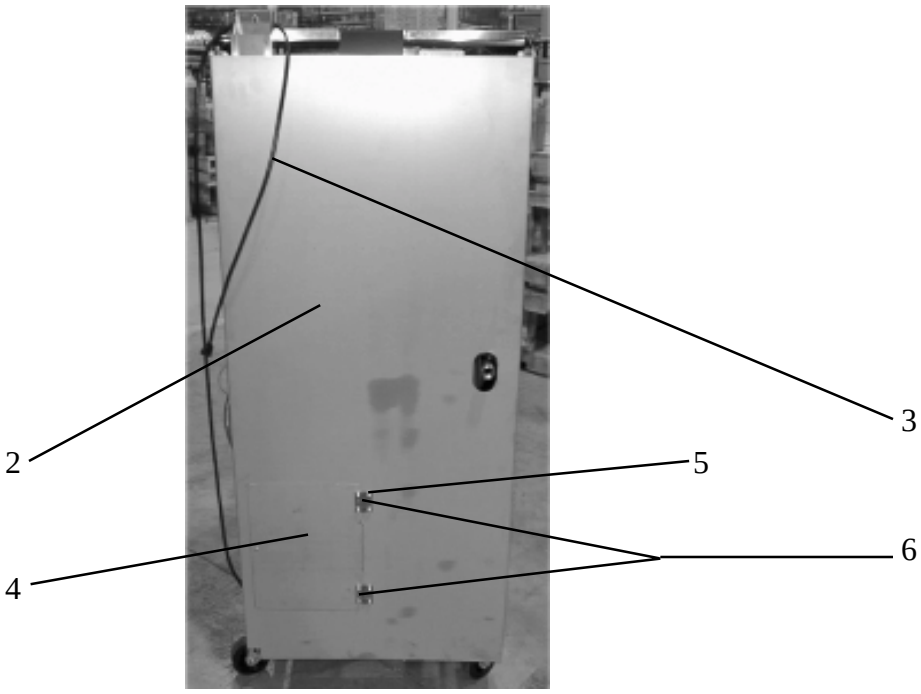


Item No.	Part No.	Description	Qty.
1	55607	Vertical Vacuum Switch	1
1	14240	Horizontal to Vertical Mounting Kit	1
2	60202	Vacuum Switch Tube	1

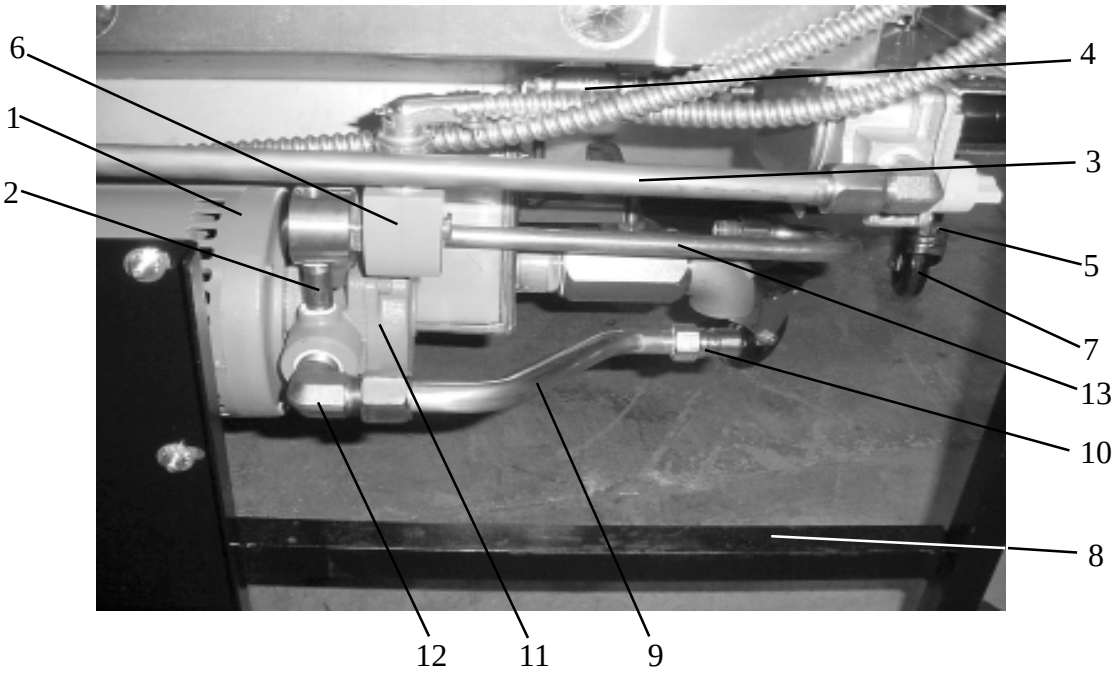


Item No.	Part No.	Description	Qty.
1	62082	Filter Drain Pan Cover Assembly	1
2	52496	Filter Drain Pan Assembly	1
3	17503	Bottom Filter Screen	1
4	17505	Filter Clips	2
5	17502	Top Filter Screen	1
6	52209	Clean Out Rod	1
7	35310	Stirrer	1
8	52208	Brush	1
9	62117	Filter Nozzle Cap and Female Disconnect Assy.	1
10	62081	Standpipe Assembly	1
11	52194	Crumb Catcher	1
12	52487	Caster	2
13	17403	Filter Nut	1

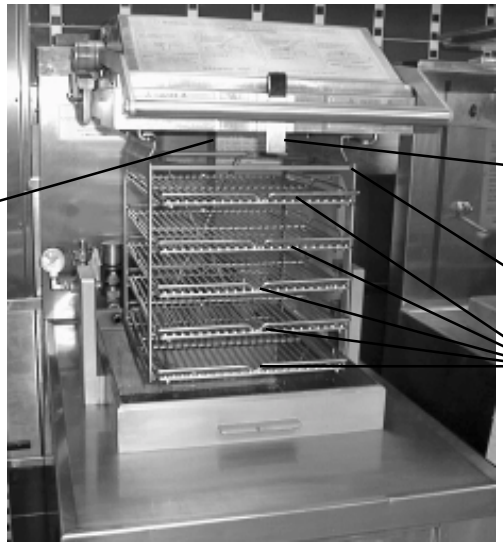
Item No.	Part No.	Description	Qty.
1	54480	High Limit Bracket	3
2	52506	Probe Assembly	1
3	62051	Heat Tube Spreader Clip	4
4	53670	High Limit Spacer	1



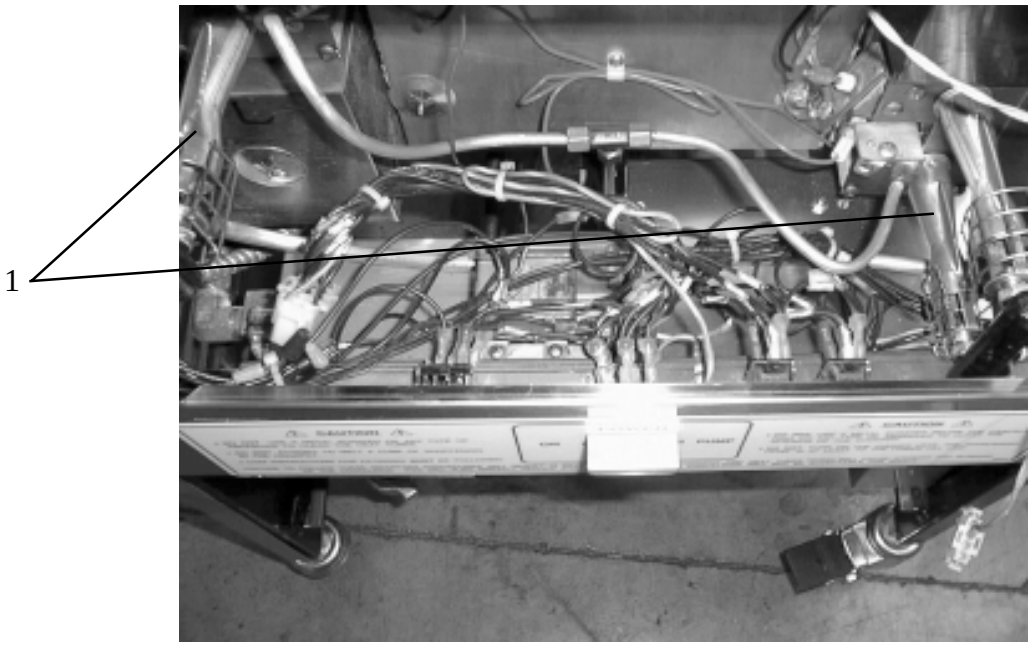
Item No.	Part No.	Description	Qty.
1	55608	Top Cover Rear Shroud (not shown)	1
2	58261	Back Shroud - Access Assy.	1
3	53656	Power Cord - 120 Volt	1
4	58258	Access Cover Stud Assy.	1
5	NS03-002	Acorn Nut	8
6	58256	Hinge	2
7	62056	Brace - Rear Shroud (Not Shown)	1
8	NS03-033	Wing Nut (Not Shown)	1



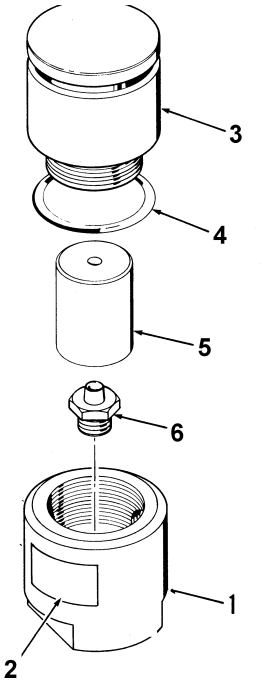
Item No.	Part No.	Description	Qty.
1	46854	Filter Motor - 1/2 Horse	1
2	62050	Nipple - 1/4 x 2” BI	1
3	52122	Main Gas Line Assembly	1
4	35472	Check Valve	1
5	54225	Leg Insert	4
6	52125	Air Solenoid Valve - 120 volt	1
6	54908	Air Solenoid Valve - 240 volt	1
7	37246	Caster w/ Brake and Swivel	2
7	53673	Rear Caster w/ Swivel	2
8	51801	Runner - Drain Pan	2
9	62009	Pump Line - Lower	1
10	17334	Male Quick Disconnect	1
11	17437	Filter Pump	1
12	17407	Elbow - Street 90 Degrees	1
13	55757	Oil Return Line Assy.	1
14	17476	Pump Seal Kit (not shown)	1



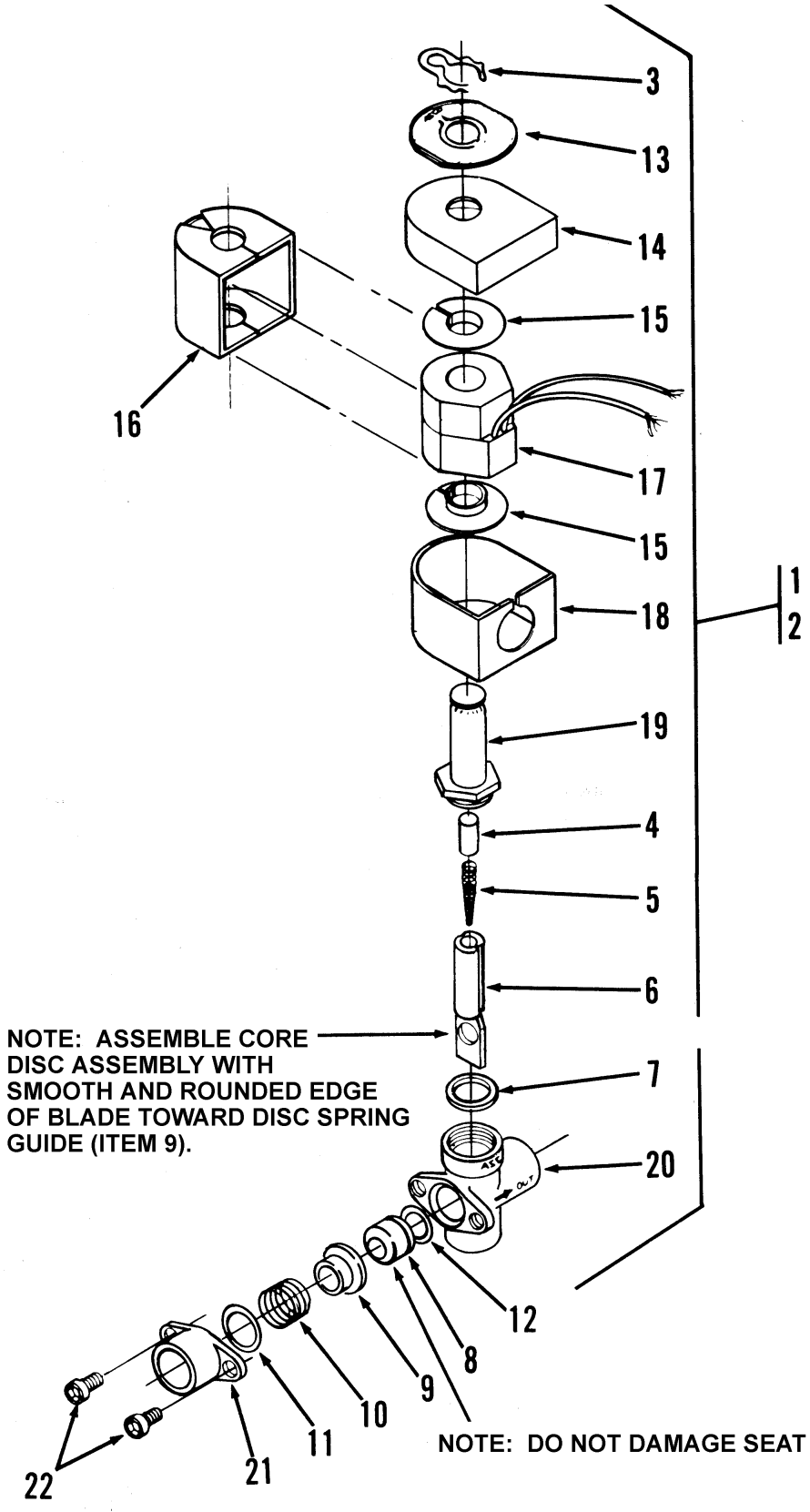
Item No.	Part No.	Description	Qty.
1	59112	Slide - Stablilizer	2
2	52497	Latch Assembly - Coated	1
3	55704	Carrier Assembly	1
4	44782	Wire Racks	5
5	59742	Relief Valve Assembly	1
6	16910	Pressure Gauge	1
7	FP01-127	Elbow - Street, 1/2 x 1/2, 90 Degree	1
8	FP01-063	Reducer - 1/2 NPT M to 1/4 NPT F	1
9	FP01-028	Nipple - Close, 1/2 NPT	1
10	FP01-011	Pipe Tee, 1/2 NPT 304 SS	1



Item No.	Part No.	Description	Qty.
1	56990-01	Natural Burner Assy.	2
1	56990-02	LP Burner Assy.	2
1	56990-03	Natural Burner Assy. - CE	2
1	56990-04	LP Burner Assy. - CE	2
1	56990-01	Burner Assy. - LP/Butane Mix	2



Item No.	Part No.	Description	Qty.
1	56305	Dead Weight Valve Body	1
2	16912	Dead Weight Valve Decal	1
3	56307	Dead Weight Valve Cap	1
4	16902	Cap O-Ring	1
5	16903	Dead Weight	1
6	16918	Orifice	1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NOTE: ASSEMBLE CORE DISC ASSEMBLY WITH SMOOTH AND ROUNDED EDGE OF BLADE TOWARD DISC SPRING GUIDE (ITEM 9).
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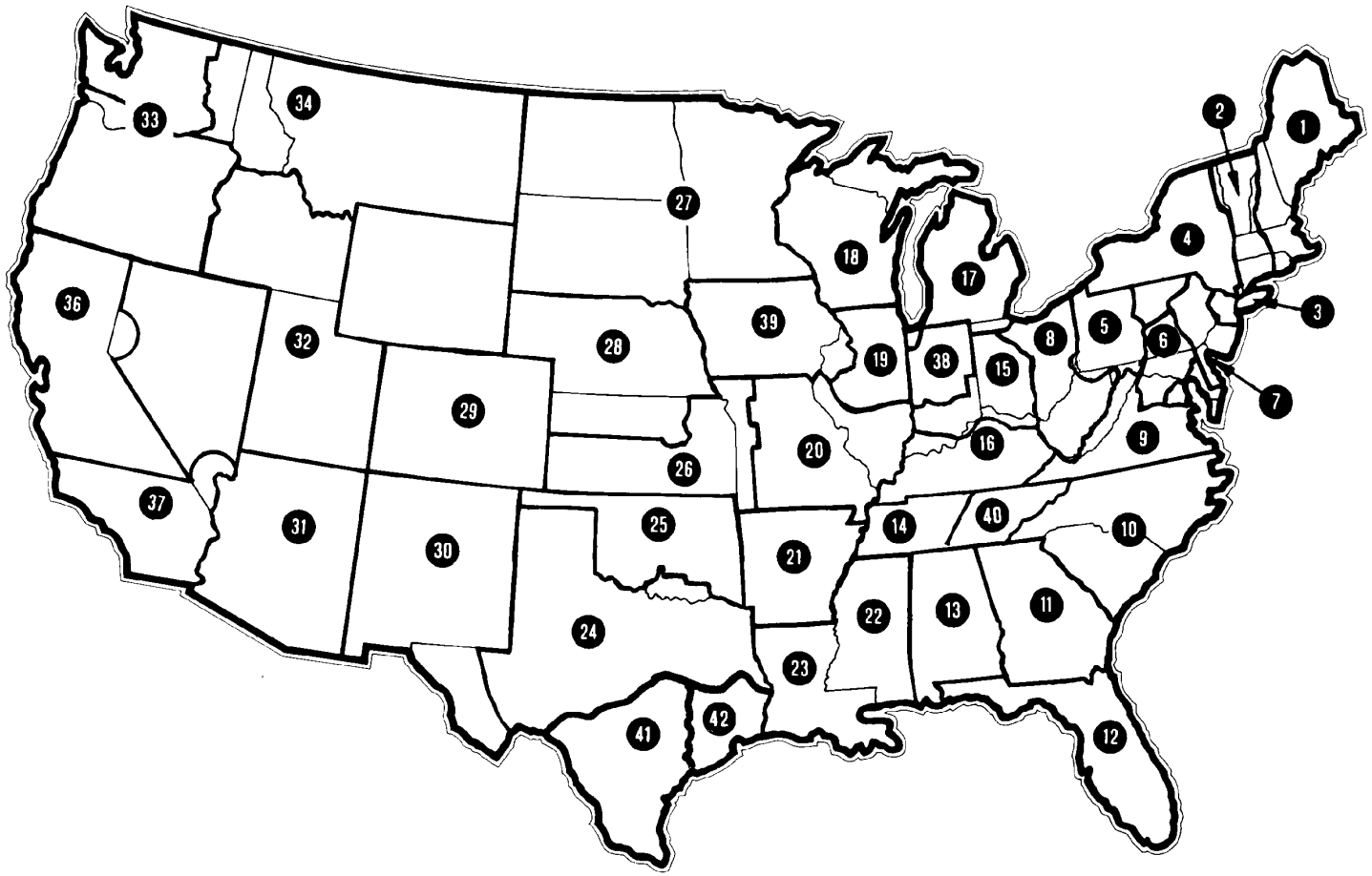
NOTE: DO NOT DAMAGE SEAT

FIGURE & ITEM NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSY
6-12		SOLENOID VALVE ASSEMBLY	
1	17121	VALVE, Solenoid 120 Volt, 60 Cycle	1
1	18724	VALVE, Solenoid 208-240 Volt 50 Cycle	1
1	18721	VALVE, Solenoid 208/240 Volt, 60 Cycle	1
2	17120	KIT, Solenoid Valve Repair	1
3	17101	CLIP, Retainer	1
4	17109	RETAINER, Spring	1
5	17110	SPRING, Core	1
6	17111	CORE, Disc Assembly	1
7	17112	GASKET, Bonnet	1
8	17114	SEAT, Teflon	1
9	17115	GUIDE, Disc Spring	1
10	17116	SPRING, Disc	1
11	17117	RING, Spring Retainer	1
12	17122	SEAT, O-Ring seal	1
13	17102	PLATE, Solenoid Name	1
14	17103	COVER, Coil Housing	1
15	17104	WASHER, Coil	2
16	17105	YOKE, Coil	1
17	17106	COIL, 120 Volt, 60 Cycle	1
17	18706	COIL, 208/240 Volt, 60 Cycle	1
17	18726	COIL, 208-240 Volt, 50 Cycle	1
18	17123	HOUSING, Coil	1
19	17108	BONNET, Solenoid	1
20	17113	BODY, Solenoid Valve	1
21	17118	ADAPTER, Pipe	1
22	SC01-132	SCREW, Adapter	2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For Sales or Service Please Contact
The Nearest Henny Penny Distributor

1. **General Services**
100 Hicks Ave.
Medford, MA 02155
(800) 233-1033

2. **Art Cole Associates**
Golden Street
Industrial Park
Meriden, CT 06450
(203) 237-7177

3. **Globe-Monte Metro, Inc.**
47-02 Metropolitan Avenue
Ridgewood, NY 11385
(718) 786-5760

4. **Guertin Dist. Inc.**
5 Technology Drive
East Syracuse, NY 13057-9713
(315) 437-4928
(800) 468-6336

5. **Kreiser Distributing Co.**
13800 Lincoln Highway
N. Huntington, PA 16652
(724) 863-3360

6. **AFS Equipment Company**
9130-X Red Branch Road
Columbia, MD 21045
(410) 964-3770
(800) 969-3770

7. **HP Sales & Service Co.**
200 Rittenhouse Circle, 4-East
Bristol, PA 19007
(215) 785-3250
NJ Watts (800) 477-4379

8. **Astro Food Equipment**
7901 Old Rockside Rd.)
Independence, OH 44131
(216) 619-8821
(800) 367-4237

9. **Carlisle Food Systems, Inc.**
11020 Lakeridge Pkwy.
Ashland, VA 23005
(804) 550-2169

10. **Price-Davis, Inc.**
Route 1, Highway 27
Iron Station, NC 28080
(509) 928-8815
(704) 732-2236
(800) 456-1014

11. **Big A Distributors, Inc.**
P.O. Box 1283
Forest Park, GA 30051
(404) 366-6510
(800) 222-0298

12. **W.H. Reynolds Distributors, Inc.**
4817 Westshore Blvd.
Tampa, FL 33609
(813) 873-2402
Miami-(954) 845-0841
Jacksonville-(904) 781-9054
FL Watts (800) 282-2733

13. **Ber-Vel Distributing Co. Inc.**
P.O. Box 9943
Birmingham, AL 35220
(205) 681-1855

14. **Barnett Supply**
2089 York Ave.
Memphis, TN 38104
(901) 278-0440
Nashville, TN
(615) 242-6451
Scotsman Supply
516 5th Ave., South
Nashville, TN 37203
(615) 242-6451

15. **St. Clair Supply Company**
231 East Main Street
Eaton, OH 45320
(937) 456-5500
(800) 762-2968

16. **Dine Equipment Co.**
3110 Preston Hwy.
P.O. Box 34038 zip 40232
Louisville, KY 40213
(502) 637-3232
FAX (502) 637-5177

17. **United Marketing Assoc.**
11877 Belden Court
Livonia, MI 48150
(734) 261-5380

18. **T&H Distributors**
1235 Parkview
Green Bay, WI 54304
(920) 339-9838

19. **Food Service Solutions, Inc.**
1682 Barclay Blvd.
Buffalo Grove, IL 60089
(847) 459-8040
(847) 459-7942

20. **MEC**
2511 Cassens Dr.
Fenton, MO 63026-2547
(636) 343-0664
(800) 397-1515

21. **Delta Supply Co., Inc.**
3315 W. Roosevelt Rd.
Little Rock, AR 72204
(501) 664-4326

22. **Dixie Supply**
490 Julianne St.
Bldg. A-2
Jackson, MS 39201
(601) 354-3025

23. **Beaullieu Refrigeration Inc.**
200 North Luke St.
Lafayette, LA 70506
(337) 235-9755

24. **S.L.E. Corporation**
1110 Avenue "H" East
Arlington, TX 76011
(817) 640-7999

25. **Brooks Industries**
4420 S.W. 29th St.
Oklahoma City, OK 73119
(405) 685-7200

26. **B & D Dist.**
19915 W. 161st St.
Suite D
Olathe, KS 66062
(913) 768-8588
FAX 913-768-8855

27. **PHT Systems**
1801 Highway 8
Suite 120
New Brighton, MN 55112
(651) 639-0368

28. **Mid-Nebraska Restaurant Supply Co.**
1415 S. Webb Road
Grand Island, NE 68802
(308) 384-5780

29. **Robert G. Wood & Co.**
2080 W. Cornell Ave.
Englewood, CO 80110
(303) 761-0500
(800) 358-3061

30. Open Territory

31. **CPE-USALCO**
1310 West Drivers Way
Tempe, AZ 85284
(480) 496-6995

32. **National Equipment Corp.**
242 West-3680 South
Salt Lake City, UT 84115
(800) 266-5824
(800) 955-9202

33. **The Nicewonger Co.**
19219 West Valley Hwy
Suite M103
Kent, WA 98032
(800) 426-5972
(425) 656-0907 FAX

34. **Tri-State Market Supply**
11115 E. Montgomery, Suite A
Spokane, WA 99206
(509) 928-8815
(877) 828-4268

36. **Western Pacific Distributors, Inc.**
19422 Cabot Boulevard
Haywood, CA 94545
(510) 732-0100

37. **Don Walters Company**
2121 S. Susan Street
Suite A
Santa Ana, CA 92704
(714) 979-5863

38. **Troyer Foods, Inc.**
17141 State Route 4
Goshen, IN 46526
(219) 533-0302

39. **Tri-City HP, Inc.**
527 West Fourth St.
Davenport, IA 52801
(319) 322-5382

40. Certified Commercial Service & Equipment (CCSE)
6031-A Industrial Heights Drive
Knoxville, TN 37909
(865)-546-8778

41. **Gower Distributors, Inc.**
P.O. Box 4804
Box 216K Rt. -4
Victoria, TX 77903
(361) 573-9777

42. **Top-Line Distributors**
1501 College Ave.
Houston, TX 77585
(713) 946-6008

43. **DSL Inc., Canada**
14520 128th Ave.
Edmonton, Alberta
Canada T5L3H6
(403) 452-7580
(Alberta, British Columbia, Manitoba, Saskatchewan, Yukon, & N.W. Territories)

44. **Taylor Freezers, Inc.**
52 Armthorpe Rd.
Brampton, Ontario
Canada L6T5M4
(905) 790-2211
(Ontario, Montreal, and Maritime Provinces)

45. **Bazinet Taylor Ltee.**
4750 Rue Bourg
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Quebec, Canada H5T 1J2
(514) 735-3627
(Quebec only)

If Further Assistance Is Needed Please Contact:

Henny Penny Corporation
1219 U. S. Route 35 West
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1-800-417-8417
Fax 1-800-417-8402

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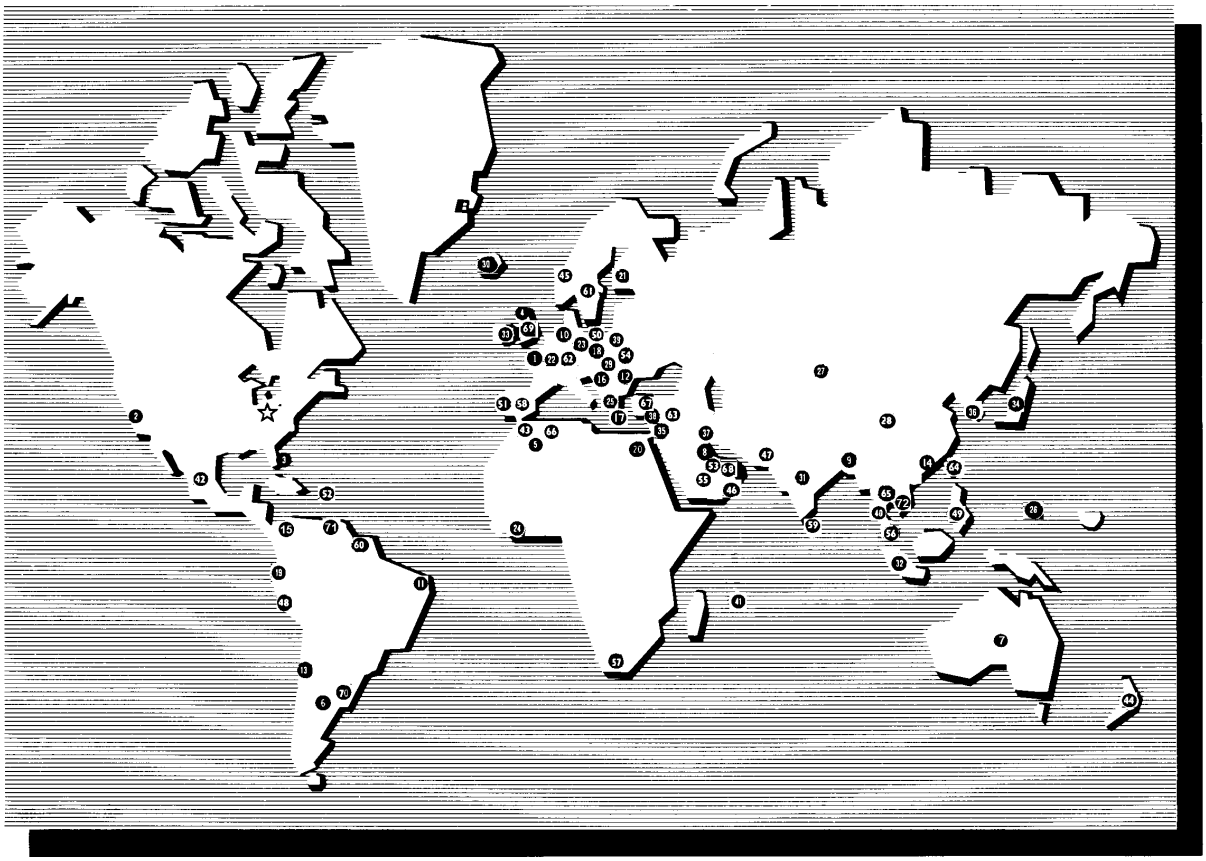

Henny Penny
International Distributor Network

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Henny Penny International Distributor Network

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Eaton, OH 45320 USA
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Representative Office
Parc d'Entreprises de
l'Esplanade
2bis Rue Paul Henri Speak
Saint Thibault des Vignes
77462 Lagny sur Mame Cedex,
France
Telephone: 33 (1) 60075600
Fax: 33 (1) 60071489

U.S. Export Centers

2. Feco International Company
20 North San Mateo Drive,
Suite 9
San Mateo, CA 94401 USA
Telephone: 415-348-3499
Fax: 415-348-3575

3. **Caribbean Islands & Central America** (excluding Puerto Rico)
Total Equipment Suppliers
9550 NW 41st St.
Miami, FL 33178
Telephone: 305-718-9550
Fax: 305-718-9505

Algeria

4. SOMAB
Y1 Rue Mahmoud Boudjatit
(Oasis) Ager, Algeria
Tel: 213-21-23-3051/3052
Fax: 213-21-23-3161

Argentina

5. Oditec S.A.
Augstin Alvarez 2128
1602 Florida
Buenos Aires, Argentina
Telephone: (541) 796-0820
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6. **Australia**
J.L. Lennard Pty. Ltd.
937-941 Victoria Rd.
West Ryde NSW 2114
Sydney, Australia
Telephone: 617-3272-4744
Fax: 617-3272-4799

Bahrain

7. Mohammed Jalal Catering
Old Palace Road
P.O. Box 1335
Manama, State of Bahrain
Telephone: 973-53-45-39
Fax: 973 53-14-78

Bangladesh

8. Puffin International Ltd.
3691B Elephant Rd.
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4th Floor-Dhaka 1205
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Fax: 880-2-867563

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9. Engelen-Heere N.V.
Industrialpark Terbekehof
Fotografielaan 14
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Fax: 323-825-3702

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10. Pesin Equipment Food Service
R. Olavo Bilac 188/198
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Fax: 55-11-7690-1466

Bulgaria

11. E.C.E. - CAIX
23A Rue Oborichte
Sofia 1604, Bulgaria
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Fax: 19-359-2-946-1669

Chile

12. IMAHE
Manuel Montt 1154 Providencia
Santiago, Chile
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Fax: 562-274-8567

China

13. Bonny Foodservice Products
Flat C, 8/F, Yeung Yiu Chung
Industrial Bldg., No. 20
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Telephone: 852-796-5616
Fax: 852-799-8490

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14. Industrial Taylor Ltda.
Transversal 93, Numero 64-24
Apartado Aereo 95075
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15. New Rok
Opatija M. Tita 15
51410 Opatija, Crotia
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Fax: 385-51-701-251

Cyprus

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104A Prodromos Str.
P.O. Box 25100
Nicosia, Cyprus
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Fax: 357-2-454-088

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17. Citus
Argentinska 20
CZ 4170 00 Pragues 7
CZECH REPUBLIC
Telephone: 420-2-667-10-561
Fax: 420-2-667-10-557

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18. Inter-Gastro A.S.
Midtager 18
2605 Brondby
Denmark DK2605
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Fax: 45-43292001

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19. Equindeca Cia. Ltda.
Hotel El Conquistador
Gran Colombia 6-65
Cuenca, Ecuador
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Fax: 593-7-843221

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20. Con Trade Centre
3A Ramsis Street
Maaroof Building #83 & #62
Cairo, Egypt
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Fax: 20 (2) 756258

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21. Sisustaja As
Tihniku 5
11625 Tallinn, Estonia
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Fax: 372-6502301

Finland

22. Monilaite Oy
P.O. Box 27
Salpakuja 6
SF-01200 Vantaa, Finland
Telephone: 358-9-877-0100
Fax: 358-9-877-01099

France

23. Diffusion International de
Materiel (DIM)
Parc d'activite Clemenceau
Chemin du Chateau d'Eau
B.P. 4009
59704 Marcq-En-Baroeuil
Cedex, France
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Fax: (33) 20727355

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24. Sesjak KG
Wullener Feld 9a
D-58454 Witten
Germany
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Fax: 49-2302-698451

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25. DRT Ghana
E6619 Ablade Road
Kanda Estate
P.O. Box C2074
Accra-Cantonments, Ghana
Telephone: 233-2123-3949
Fax: 233-2123-1380

Greece

26. Domestica S.A.
65 Stournara Str.
Athens 10432, Greece
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Fax: 30-15-22-91-58

Guam

27. Pacific Technical Service, Inc.
New Commercial Building
#979 Rt. 16, Suite B-3
Barrigada, Guam 96913
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28. Englelen-Heere B.V.
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Fax: 311-042-23435

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Fax: 852-799-8490

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30. Hotex Service
H-2094 Nagykovacsi
Kossith Lajos u. 1.
Hungary
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Fax: 36-26389463

Iceland

31. A. Karlsson H. F.
Brautarholti 28
105 Reykjavik, PO Box 167
Iceland
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Fax: 354-560-0901

India

32. AISHWARYA
Trust Complex, 10 OVG Rd
Basavanagudi
Bangalore 560004, India
Telephone: 91-80-667-7576
Fax: 91-80-667-7576

Int'l. Refrigeration Corp
7 Netaji Subhash Marg
Darya Ganj
New Delhi 110002, India
Telephone: 91-11-3275651
Fax: 91-11-6221828

Indonesia

33. P.T. Gema
JL. Raya Bloulevard Raya
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Kelapa Gading Permai
Jakarta 14240, Indonesia
Telephone: 62-21-4532077
62-21-4508910
Fax: 62-21-4532586/4530777

Ireland

34. Martin Food Equipment Ltd.
Gaskin Business Park
Coes Road
Dundalk, Louth County
Ireland
Telephone: 353-42-30366
Fax: 353-42-30370

Italy

35. Allegra SRL
Corso Matteotti, 5 - 10121
Torino, Italy
Telephone: 39-011-540264
Fax: 39-011-533779

Japan

36. Toei Kogyo Co. Ltd.
4F, Nissay Nishi-Gotanda
Building 24-5
Nishi-Gatanda 7-Chome
Shinagawa-ku, Tokyo 141-0031
Japan
Telephone: 813-3779-1081
Fax: 813-3779-1638

Jordan

37. Awar Trading Est
PO Box 962227
Amman 11196, Jordan
Telephone: 962-6-55-19-610
Fax: 962-6-55-19-605

Korea

38. Ohjin Corporation
3rd Floor, Hee Jung Building
1635-0 Seocho-dong
Seocho-ku
C.P.O. Box 3252
Seoul 137-070, Korea
Telephone: 82-2-5850441
Fax: 82-2-5874197

Kuwait

39. Mabrook Hotel Supplies Co.
PO Box 43832 Hawalli
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965-483-01648
Fax: 965-483-4314

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Lebanon

40. Pro Kitchen
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PO Box 1066 Jounieh
Lebanon
Telephone: 961-9-635-077
Fax: 961-9-635-059

Lithuania

41. Master Group Baltic Master
Dariaus Ir Girena 175
2038 Vilnius, Lithuania
Telephone: 3702-306-528/529
Fax: 3702-306-533

Malaysia

42. SCC Corp. Sdn. Bhd.
19-21 Jalan Hujan
Taman Overseas Union
58200 Kuala Lumpur,
Malaysia
Telephone: 60-3-77828384
Fax: 60-3-77818561

Malta

43. C & H Bartoli Ltd.
232 The Strand
Gzira Gzros, Malta
Telephone: 356-342-584
Fax: 356-342-569

Mauritius Island

44. (Mauritius, Reunion Island, Seychelles)
Hassam Moussa Rawat
10 Bourbon Street
P.O. Box 492
Port Louis, Mauritius Island
Telephone: 160 (230) 2080024
Fax: 160-230-2080147

Mexico

45. Central Mexico Metro Mexico City
Cavimex S.A. de C.V.
Revillagigedo No. 61 Col Centro
Mexico, D.F. 06070
Mexico
Telephone: 525-521-4200
Fax: 525-510-2791

Pacific
Micro Herros De Occidente,
S.A. de C.V.
Av. Juan Palamar y Arias
#83 Col. Jardines Vallarta
Zapopan, Jalisco, Mexico
C.P.45020
Telephone: 52-3-629-54-05
Fax: 52-3-673-29-43

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Equipo Para El Mercado
S.A. de C.V
Calle 55 No. 501-B por 60 y 62
Merida, Yucatan,
Mexico C.P. 97000
Telephone: 52-99-236500
Fax: 52-99-286649

Morocco

46. Electra
Boulevard AHL Loghlam
BP 25698
Sidi Bernoussi - Ain-Sebaa
Casablanca Morocco
Telephone: 212-22-753-531
Fax: 212-22-753-554

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47. Taylor Equipment Limited
4 Ponuz Place
Mt. Wellington
Auckland, New Zealand
Telephone: 64 (9) 5733377
Fax: 64 (9) 5730841

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48. Grillfagmannen A.S.
Ostensjoveien 44
N-0667 Oslo 6, Norway
Telephone: 47 (2) 651410
Fax: 47 (2) 720017

Oman

49. Mohsin Haider Darwish LLC
P.O. Box 880
Ruwi, Code 112
SULTANATE OF OMAN
Telephone: 968-703411
Fax: (968) 789927

Pakistan

50. The Equipment Company
Ground Floor, Dadabhoy Centre
Sharea Faisai, Karachi 75530
Pakistan
Telephone: 922-1-778-1778/2778
Fax: 922-1-587-0456/778-2777

Peru

51. Importadora Tecnica
Comercial C.R. Ltda.
Jr. Marcos de Aramburu #595
Lima 17, Peru
Telephone: 51-1-226-2124
Fax: 51-1-275-2689

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52. HKR Equipment Corp.
2nd Floor, THC Bldg.
2176 Primo Rivera St.
La Paz, Makati City, Philippines
Telephone: 632-899-4511
Fax: 632-899-4541

Poland

53. I. F. E.
Rydygiera 12
01 793 Warsaw, Poland
Telephone: 48-3912-3373
42-22-663-4820/4069
Fax: 48-3912-3373

Portugal

54. Restaurotel
AV Da Republica
83 C 1050
243 Lisboa
Portugal
Telephone: 351 7967116/7/8/9
FAX: 351 7933982

Puerto Rico

55. Progressive Sales and Service
PO Box 10876
Caparra Heights Station
San Juan, Puerto Rico 00922-0876
Telephone: 787-782-7474
Fax: 787-793-6479

Qatar

56. Tristar Group
C.R. No. 6778
P.O. Box 4746
Doha, Qatar
Telephone: 974-4664433
Fax: 974-4365365

Romania

57. Delta Technologies Romani S.A.
Sector 6, 20 Constructorilor Blvd.
Bloc 20 A, sc. B 7th Floor
Apt. 64
Bucharest, D599 Romania
Telephone: 401-220-4261
Fax: 401-220-3990
US Address:
115 Main St.
Mishawaka, In. 46544
Telephone: 219-256-3783
Fax: 219-256-7130

Saudi Arabia

58. Commercial Center
Development & Economy
P.O. Box 1210
Jeddah 21431, Saudi Arabia
Telephone: 966 (2) 629-1857
Fax: 966 (2) 629-1860

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59. Breading Systems Co.
C/ Ripoche,14
35007 Las Palmas
Spain
Telephone: 34-9-28-22-43-86
Fax: 34-9-28-27-56-90

Singapore

60. Simplex Pte. Ltd.
Block 1, Lorong 8
Toa Payoh Industrial Park 01-1383
Singapore 319053
Telephone: 65-251-6241
Fax: 65-253-8814

Shopfit (S) Pte. Ltd.
Blk 623 Aljunied Industrial Complex
Unit 02-09
Singapore 389835
Telephone: 65-7410911
Fax: 65-7438911

South Africa

61. Foodserv "CC"
PO Box 55269
Northlands 2116,
Republic of South Africa
Telephone: 27 (11) 616-5183,
Fax: 27 (11) 616-8287

Spain

62. Adisa
Tuset, 8-10
08006 Barcelona, Spain
Telephone: 34-93-415-0018
Fax: 34-93-218-1782

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63. Sperrys Commercial Equipment
1014 Parliament Road
Etul Kotte
Kotte/Colombo, Sri Lanka
Telephone:941-873-0561
Fax: 941-863-8361

Suriname

64. Tessco N.V.
Oude Charlesburgweg #47
Paramaribo Suriname
Telephone: 597-473366/477388
Fax: 597-473366

Sweden

65. Eurospice AB
Box 5050
Hejargatan 6
632 29 Eskilstuna, Sweden
Telephone: 46 (16) 125600
Fax: 46 (16) 131390

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66. Stuppen Fast Food GmbH
Oberneuhofstrasse 8
CH-6340 Baar, Switzerland
Telephone: 41-41-761-5052
Fax: 41-41 761-7210

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67. Lahham Trading & Contracting
Hamra Str. Omyad Building
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68. Feco Corporation
420, 11 F Keelung Rd.
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90-212-293-7892
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United Arab Emirates

72. Habtoor International
P.O. Box 55332
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